

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

Taking inspiration from our wines’ characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

BREAD and BUTTER | \$6

WHIPPED FETA with HONEY & PISTACHIOS | \$10

TRUFFLE FRIES | \$9

SMOKED TOMATO BISQUE | \$15
olive oil, chives, cheese crouton
Can be made Gluten Free
Suggested Pairing: 2021 Tualatin Estate Chardonnay

CASCADIA BOARD | \$47
cured meats and local cheese with
seasonal accoutrements and local artisan bread
Cheese Board Only | \$39
Can be made Gluten Free
Suggested Pairing: 2017 Elton Self-Rooted Pinot Noir

PLANK ROASTED MUSHROOMS | \$17
lemon, thyme, garlic, arugula, frisée
Vegan, Gluten Free, Dairy Free
Suggested Pairing: 2021 Tualatin Estate Pinot Noir

TARRAGON SHRIMP | \$21
marscapone, shallots, tomato, crispy prosciutto,
grilled baguette
Can be made Gluten Free
Suggested Pairing: 2022 Estate Chardonnay

CAESAR SALAD | \$14
little gem, caesar dressing, house croutons, parmesan
Can be made Gluten Free
Suggested Pairing: 2021 Elton Chardonnay

ROASTED BEET SALAD | \$20
roasted beets, pesto, pumpkin seeds, citrus vinaigrette,
burrata, orange supremes, horseradish jelly
Vegetarian, Can be made Dairy Free
Suggested Pairing: 2021 Elton Chardonnay

Additions

grilled chicken \$8	pacific white shrimp \$10	pan seared salmon * \$18	seared scallops * \$19
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Thursday Special

PRIME RIB* | 8 oz. \$32 | 16 oz. \$64
seasonal vegetable, potato gratin, au jus, horseradish
Gluten Free
Suggested Pairing: 2018 Pambrun Cabernet Sauvignon

SALMON TARTARE* | \$18
scallion, tangerine, pickled ginger, soy, sesame crisps
Gluten Free, Dairy Free
Suggested Pairing: 2022 Pinot Gris

LAKESIDE BURGER* | \$24
½ lb american waygu beef, peppered bacon,
caramelized onions, brie, mushroom aioli, arugula,
brioche bun, truffle fries
Can be made Gluten Free
Suggested Pairing: 2020 Elton Pinot Noir

POMODORO RISOTTO | \$26
caramelized leeks, sundried tomato, burrata
add chicken | \$8
add pacific white shrimp | \$10
Vegetarian, Gluten Free, Can be made Vegan or Dairy Free
Suggested Pairing: 2020 Tualatin Estate Pinot Noir

AIRLINE CHICKEN | \$32
charred carrot romesco, grilled broccolini,
confit fingerling potatoes, lemon-tarragon beurre blanc
Can be made Dairy Free
Suggested Pairing: 2020 Elton Pinot Noir

SCALLOPS | \$42
pea purée, rainbow carrot, english peas, baby turnip
prosciutto crisp, saba reduction
Can be made Dairy Free
Suggested Pairing: 2022 Pinot Gris

PAN SEARED SALMON* | \$40
rainbow cauliflower, bacon, lardon, mushroom,
beurre rouge
Gluten Free
Suggested Pairing: 2021 Elton Pinot Noir

FILET MIGNON* | \$64
cippolini onion, pomme purée,
veal demi glace
Gluten Free
Suggested Pairing: 2019 Pambrun Cabernet Sauvignon

Dessert

MEYER LEMON CHEESECAKE | \$14
blueberry compote, raspberry purée
Gluten Free and Vegetarian

ICE CREAM and SORBET | \$6
ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$14 DRAFT BEER | \$6 FRENCH PRESS COFFEE, TEA, SPARKLING WATER, GINGER BEER | \$3
Ask your server for current varieties

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.