

PAIRINGS WINE DINNER
AT
WILLAMETTE VALLEY
VINEYARDS

THE MENU

2014 Elton Chardonnay

PAIRED WITH

Dungeness Crab

avocado sheet, lemon curd, tobiko,
macadamia nuts, micro greens

2012 Yamhill-Carlton AVA Pinot Noir

PAIRED WITH

Mustard Braised Pork Medallion

rosemary polenta triangle, heirloom mustard greens,
white wine-shallot reduction

2013 Griffin Creek Cabernet Franc

PAIRED WITH

Ragoût en Coquille

red wine braised beef, english peas, mirepoix,
wild mushrooms, pea purée, demi glace, pastry shell

2016 Estate Rosé of Pinot Noir

PAIRED WITH

Quinelle of Chevre

raspberry apples, almond cake, ginger foam,
raspberries, pineapple disk

Winery Chef • DJ MacIntyre
Sous Chef • Brandon Wall



www.WillametteValleyVineyards.com
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Jim Bernau, Founder/Winegrower