

# WILLAMETTE VALLEY

## VINEYARDS

### Dinner Menu

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

**BREAD with BUTTER** | \$9

**ROASTED NUTS** | \$7

**MARINATED OLIVES** | \$9

**POTATO WEDGES with  
CARAMELIZED ONION DIP** | \$11

**FRIED BRUSSELS with BACON LARDONS,  
MUSTARD VINAIGRETTE** | \$12

**ROASTED BUTTERNUT SQUASH SOUP** | \$16

toasted pumpkin seeds, maple cream, sage oil  
*Vegetarian, can be Seed Free*

*Suggested Pairing: 2023 Estate Pinot Noir*

**ARTISAN CHEESE BOARD** | \$38

seasonal accoutrement and local artisan bread  
*Can be made Gluten Free*

*Suggested Pairing: 2024 Tualatin Estate Chardonnay*

**CASCADIA BOARD** | \$46

cured meats and local cheese with  
seasonal accoutrement and local artisan bread  
*Can be made Gluten Free*

*Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir*

**WEST COAST OYSTERS**

half dozen | \$21 dozen | \$40  
mignonette, fresno hot sauce  
*Gluten Free*

*Suggested Pairing: 2021 Méthode Traditionnelle Brut*

**TARRAGON PACIFIC SHRIMP** | \$23

tomato, mascarpone, shallots, prosciutto, grilled baguette  
*Can be made Gluten Free*

*Suggested Pairing: 2024 Tualatin Estate Chardonnay*

**ROASTED BEET SALAD** | \$22

burrata, orange supremes, pumpkin seed pesto,  
citrus vinaigrette  
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18  
*Gluten Free. Can be made Vegan, Vegetarian and Dairy Free*

*Suggested Pairing: 2024 Sauvignon Blanc*

**CASTLEFRANCO RADICCHIO** | \$20

bacon, satsuma mandarin, hazelnut, quinoa, cojita cheese, hot-honey  
dressing

add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18

*Gluten Free, can be made Vegan, Vegetarian and Dairy Free*  
*Suggested Pairing: 2024 Pinot Blanc*

**SQUID INK CACIO E PEPE** | \$32

mushrooms, butternut squash, baby spinach,  
pecorino cheese

add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18

*Can be made Vegetarian, Gluten Free and Dairy Free*  
*Suggested Pairing: 2023 Estate Pinot Noir*

**ROASTED CHICKEN** | \$32

mashed kabocha squash, roasted brussels sprouts, chicken velouté  
*Can be made Dairy Free*

*Suggested Pairing: 2022 Métis Red Blend*

**ROASTED SALMON** | \$34

wild rice pilaf, grain mustard beurre blanc,  
celeriac apple remoulade  
*Gluten Free, can be made Dairy Free*

*Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir*

**HERB CRUSTED RACK OF LAMB** | \$40

cranberry-harrisa chutney, pommes puree, roasted baby turnips, port  
wine glace

*Gluten Free, can be made Dairy Free*

*Suggested Pairing: 2021 Griffin Creek Cabernet Franc*

**8OZ FILET MIGNON\*** | \$68

sunchoke puree, black trumpet mushrooms, swiss chard,  
black truffle butter, veal demi glace  
*Gluten Free, can be made Dairy Free*

*Suggested Pairing: 2022 Pambrun Malbec*

### Dessert

**DARK CHOCOLATE CHEESECAKE** | \$17

strawberries, shaved chocolate  
*Gluten Free and Vegetarian*

**SPICED RUM CARROT CAKE** | \$17

brown butter-orange frosting, pistachio gelato  
*Gluten Free and Vegetarian*

**ICE CREAM and SORBET** | \$8

ask your server for daily selections

### OTHER BEVERAGES

**CRAFT COCKTAILS** | \$14

**DRAFT BEER** | \$8

**FRENCH PRESS COFFEE, TEA, SPARKLING WATER**

Ask your server for current varieties