

WILLAMETTE VALLEY
VINEYARDS

Dinner Menu

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

<div><div>BREAD <i>with</i> BUTTER \$9</div><div>ROASTED NUTS \$7</div><div>MARINATED OLIVES \$9</div><div>POTATO WEDGES <i>with</i> CARAMELIZED ONION DIP \$11</div><div>FRIED BRUSSELS <i>with</i> BACON LARDONS, MUSTARD VINAIGRETTE \$12</div><div>ROASTED BUTTERNUT SQUASH SOUP \$16 toasted pumpkin seeds, maple cream, sage oil <i>Vegetarian, can be Seed Free</i> <i>Suggested Pairing: 2023 Estate Pinot Noir</i></div><div>ARTISAN CHEESE BOARD \$38 seasonal accoutrement and local artisan bread <i>Can be made Gluten Free</i> <i>Suggested Pairing: 2024 Tualatin Estate Chardonnay</i></div><div>CASCADIA BOARD \$46 cured meats and local cheese with seasonal accoutrement and local artisan bread <i>Can be made Gluten Free</i> <i>Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir</i></div><div>WEST COAST OYSTERS half dozen \$21 dozen \$40 mignonette, fresno hot sauce <i>Gluten Free</i> <i>Suggested Pairing: 2021 Méthode Traditionnelle Brut</i></div><div>TARRAGON PACIFIC SHRIMP \$23 tomato, mascarpone, shallots, prosciutto, grilled baguette <i>Can be made Gluten Free</i> <i>Suggested Pairing: 2024 Tualatin Estate Chardonnay</i></div><div>ROASTED BEET SALAD \$22 burrata, orange supremes, pumpkin seed pesto, citrus vinaigrette add pacific shrimp \$12 add chicken \$9 add salmon \$18 <i>Gluten Free. Can be made Vegan, Vegetarian and Dairy Free</i> <i>Suggested Pairing: 2024 Sauvignon Blanc</i></div></div>	<div><div>CASTLEFRANCO RADICCHIO \$20 bacon, satsuma mandarin, hazelnut, quinoa, cojita cheese, hot-honey dressing add pacific shrimp \$12 add chicken \$9 add salmon \$18 <i>Gluten Free, can be made Vegan, Vegetarian and Dairy Free</i> <i>Suggested Pairing: 2024 Pinot Blanc</i></div><div>SQUID INK CACIO E PEPE \$32 mushrooms, butternut squash, baby spinach, pecorino cheese add pacific shrimp \$12 add chicken \$9 add salmon \$18 <i>Can be made Vegetarian, Gluten Free and Dairy Free</i> <i>Suggested Pairing: 2023 Estate Pinot Noir</i></div><div>ROASTED CHICKEN \$32 mashed kabocha squash, roasted brussels sprouts, chicken velouté <i>Can be made Dairy Free</i> <i>Suggested Pairing: 2022 Métis Red Blend</i></div><div>ROASTED SALMON \$34 wild rice pilaf, grain mustard beurre blanc, celeriac apple remoulade <i>Gluten Free, can be made Dairy Free</i> <i>Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir</i></div><div>HERB CRUSTED RACK OF LAMB \$40 cranberry-harrisa chutney, pommes puree, roasted baby turnips, port wine glaze <i>Gluten Free, can be made Dairy Free</i> <i>Suggested Pairing: 2021 Griffin Creek Cabernet Franc</i></div><div>8OZ FILET MIGNON* \$68 sunchoke puree, black trumpet mushrooms, swiss chard, black truffle butter, veal demi glaze <i>Gluten Free, can be made Dairy Free</i> <i>Suggested Pairing: 2022 Pambrun Malbec</i></div></div>
	<div><div>Dessert</div><div>DARK CHOCOLATE CHEESECAKE \$17 strawberries, shaved chocolate <i>Gluten Free and Vegetarian</i></div><div>SPICED RUM CARROT CAKE \$17 brown butter-orange frosting, pistachio gelato <i>Gluten Free and Vegetarian</i></div><div>ICE CREAM <i>and</i> SORBET \$8 ask your server for daily selections</div></div>

OTHER BEVERAGES

CRAFT COCKTAILS | \$14 DRAFT BEER | \$8 FRENCH PRESS COFFEE, TEA, SPARKLING WATER
Ask your server for current varieties

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.
Not all ingredients are listed. Please inform your tasting room associate of any allergies or dietary restrictions.