

WILLAMETTE VALLEY  
VINEYARDS

Valentines Weekend

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 made Seed Free*  
*Suggested Pairing: 2022 Elton Florine Pinot Noir*

ARTISAN CHEESE BOARD | \$38  
seasonal accoutrement and local artisan bread  
*Can be made Gluten Free*  
*Suggested Pairing: 2023 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 Loeza Pinot Noir*

WEST COAST OYSTERS  
half dozen | \$21   dozen | \$40  
mignonette, fresno hot sauce  
*Gluten Free*  
*Suggested Pairing: 2023 Dry Riesling*

TARRAGON PACIFIC SHRIMP | \$23  
tomato, mascarpone, shallots, prosciutto, grilled baguette  
*Can be made Gluten Free*  
*Suggested Pairing: 2024 Estate Rosé of Pinot Noir*

Thursday Special

PRIME RIB | 8 oz. \$32 | 16 oz. \$64  
garlic mashed potatoes, seasonal vegetables,  
au jus, horseradish cream  
*Gluten Free*  
*Suggested Pairing: 2021 Griffin Creek Cabernet Franc*

ROASTED BEET SALAD | \$22

burrata, orange supremes, pumpkin seed pesto, citrus vinagrette  
add pacific shrimp | \$12   add chicken | \$9   add salmon | \$18  
*Gluten Free. Can be made Vegan, Vegetarian and Dairy Free*  
*Suggested Pairing: 2023 Dry Riesling*

BRUSSEL SPROUT - KALE SALAD | \$21  
bacon, apples, crispy chickpeas, pecans, mimolette cheese,  
aji verde dressing  
add pacific shrimp | \$12   add chicken | \$9   add salmon | \$18  
*Gluten Free. Can be made Vegan, Vegetarian and Dairy Free*  
*Suggested Pairing: 2023 Tualatin Estate White Pinot Noir*

RISOTTO ALLA BARBABIETOLA | \$36  
burrata cheese, sunchoke chips, foraged mushrooms  
add pacific shrimp | \$12   add chicken | \$9   add salmon | \$18  
*Can be made Dairy Free*  
*Suggested Pairing: 2022 Loeza Pinot Noir*

ROASTED CHICKEN | \$32  
mashed kabocha squash, roasted brussel sprouts, chicken velouté  
*Can be made Dairy Free*  
*Suggested Pairing: 2021 Griffin Creek Cabernet Franc*

ROASTED SALMON | \$34  
wild rice pilaf, grain mustard beurre blanc,  
celeriac apple remoulade  
*Gluten Free, can be made Dairy Free*  
*Suggested Pairing: 2022 Elton Florine Pinot Noir*

FILET MIGNON OSCAR\* | \$75  
asparagus, crab, bernaise sauce, veal demi glace  
*Suggested Pairing: 2020 Pambrun Merlot*

Dessert

DARK CHOCOLATE CHEESECAKE | \$17  
strawberries, shaved chocolate  
*Gluten Free*

MILK CHOCOLATE HEART PETIT GATEUA | \$17  
mousse, almond biscuit, strawberry jelly

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

\* 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.