

# Pairings Menu

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

## Share Plates

CITRUS MARINATED OLIVES | \$9

ROASTED *and* SALTED NUTS | \$7

FRIED BRUSSELS *with* BACON,  
MUSTARD VINAIGRETTE | \$11

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

GRILLED CARROTS *with*  
BROWN BUTTER MAPLE GLAZE | \$11

HOUSE MEATBALLS *with* POMODORO SAUCE | \$14

## Starters

BREAD *with* HOUSE CULTURED BUTTER | \$6

FORAGED MUSHROOM BISQUE | \$15  
crème fraîche

*Suggested Pairing: 2020 Tualatin Estate Pinot Noir*

LOCAL ARTISAN CHEESES | \$26  
seasonal accouterments and local artisan bread

*Suggested Pairing: 2020 Bernau Block Chardonnay*

CASCADIA BOARD | \$34  
cured meats and local cheese with  
seasonal accouterments and local artisan bread

*Suggested Pairing: 2019 Elton Self-Rooted Pinot Noir*

WEST COAST OYSTERS\* | \$21  
half dozen, mignonette, hot sauce

*Suggested Pairing: 2021 Pinot Gris*

DUNGENESS CRAB TOASTS | \$18  
radish escabeche, serrano, arugula, chive, maitaise sauce, brioche

*Suggested Pairing: 2021 Estate Chardonnay*

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

# Dinner Pairings

## BEET SALAD | \$16

frisée, apples, fromage blanc, pumpkin seeds, tarragon vinaigrette  
add chicken for \$9

*Gluten Free, Vegetarian can be made Vegan*

*Suggested Pairing: 2020 Tualatin Estate Chardonnay*

## CLAMS | \$19

spanish chorizo, roasted garlic butter, grilled artisanal bread

*Suggested Pairing: 2021 Estate Pinot Noir*

## FETTUCCHINE | \$23

shiitake mushroom, kabocha squash cream, brown butter,  
ricotta, pumpkin seeds

*Vegetarian*

*Suggested Pairing: 2019 Elton Florine Pinot Noir*

## ROAST CHICKEN | \$26

foraged mushrooms, confit chicken, collard greens,  
polenta, mushroom jus

*Gluten Free*

*Suggested Pairing: 2017 Pambrun Chrysologue Red Blend*

## STRIPED BASS\* | \$32

brussel sprouts, fingerling potato, bacon,  
celery root purée, pepita pesto

*Gluten Free*

*Suggested Pairing: 2017 Elton Chardonnay*

## GRILLED BEEF RIBEYE\* | \$56

porcini purée, potato pave, roasted garlic spinach,  
porcini mushroom demi glace

*Gluten Free*

*Suggested Pairing: 2018 Maison Bleue Voyageur Syrah*

# Dessert

**BLOOD ORANGE and CARDAMOM CHEESECAKE | \$14**  
oat and pecan sable

*Gluten Free and Vegetarian*

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

**FRENCH PRESS COFFEE or HOT TEA | \$3**

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