

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

CITRUS MARINATED OLIVES | \$9

POTATO WEDGES with
CARAMELIZED ONION DIP | \$11

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

SMOKED TOMATO BISQUE | \$15
pumpkin seed pesto, croutons

Can be made Gluten Free

Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir

ARTISAN CHEESE BOARD | \$39
seasonal accoutrement and local artisan bread

Can be made Gluten Free

Suggested Pairing: 2023 Bernau Block Chardonnay

CASCADIA BOARD | \$47
cured meats and local cheese with
seasonal accoutrement and local artisan bread

Can be made Gluten Free

Suggested Pairing: 2022 Bernau Estate Pinot Noir

WEST COAST OYSTERS
half dozen | \$21 dozen | \$40
mignonette, fresno hot sauce

Gluten Free

Suggested Pairing: 2023 Estate Pinot Gris

TARRAGON PACIFIC SHRIMP | \$22
tomato, mascarpone, shallots, prosciutto, grilled baguette

Can be made Gluten Free

Suggested Pairing: 2023 Dry Riesling

Thursday Special

PRIME RIB | 8 oz. \$32 | 16 oz. \$64
garlic roasted fingerling potatoes, seasonal vegetables,
au jus, horseradish cream

Gluten Free

Suggested Pairing: 2021 Pambrun Chrysologue

STRAWBERRY SALAD | \$17

spring greens, fennel, red onion, strawberries, puffed wild rice
goat cheese, strawberry balsamic vinaigrette

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

Gluten Free

Suggested Pairing: 2023 Estate Rosé of Pinot Noir

CAVATAPPI | \$24

tomato, garlic, artichoke heart, basil, squash,
sea salt, parmesan, cream sauce

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

Can be Vegan, Vegetarian and Dairy Free

Suggested Pairing: 2023 Bernau Block Chardonnay

ROASTED CHICKEN | \$32

charred carrot romesco, chicken velouté,
grilled asparagus, roasted fingerling potato

Suggested Pairing: 2022 Bernau Estate Pinot Noir

PORCINI CRUSTED SALMON* | \$38
beluga lentils, cous cous, spinach, tomato coulis, basil oil

Can be made Gluten Free and Dairy Free

Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir

CORIANDER CRUSTED NY STRIP | \$67
roasted garlic fingerling potato, chimichurri,
grilled mango-onion salsa

Suggested Pairing: 2021 Maison Bleue Voyageur Syrah

Dessert

DARK CHOCOLATE CHEESECAKE | \$17
strawberries, shaved chocolate

Gluten Free

SPICED RUM CARROT CAKE | \$17
brown butter-orange frosting, pistachio gelato

Gluten Free and Vegetarian

ICE CREAM and SORBET | \$6
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.