

# 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 SALTED NUTS** | \$7

**BREAD** *with* **HOUSE CULTURED BUTTER** | \$6

**WHIPPED FETA** *with* **HONEY & PISTACHIOS** | \$10

## Starters

**FORAGED MUSHROOM BISQUE** | \$15  
trumpet mushroom, 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** | \$40  
cured meats and local cheese with  
seasonal accouterments and local artisan bread

*Suggested Pairing: 2018 Elton Self-Rooted Pinot Noir*

**WEST COAST OYSTERS\*** | \$21  
½ dozen, mignonette, hot sauce

*Suggested Pairing: 2022 Pinot Gris*

**ROASTED SUNCHOKES** *with* **MINT TAHINI** | \$11  
rainbow carrot, beets, watercress, lemon

*Vegan*

*Suggested Pairing: 2022 Estate Rose of Pinot Noir*

**PACIFIC WHITE SHRIMP** | \$18  
garlic, habanero, lemon, white wine, grilled baguette

*Suggested Pairing: 2022 Riesling*

**HOUSE MEATBALLS** | \$14  
veal, pork, ricotta, pomodoro sauce

*Suggested Pairing: 2018 Pambrun Chrysoleue Red Blend*

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

## Lunch Pairings

**SPINACH SALAD WITH CITRUS** | \$16  
mizuna, cara cara orange, red onion, pecorino,  
edible flowers, rhubarb-poppysseed vinaigrette  
add chicken \$9 | add salmon \$13

*Gluten Free, Vegetarian or Can be made Vegan*

*Suggested Pairing: 2021 Estate Chardonnay*

**KALE CAESAR SALAD** | \$13  
garlic croutons, house caesar dressing, parmesan  
add chicken for \$9 | add salmon \$13

*Can be made Gluten Free*

*Suggested Pairing: 2022 Estate Rosé of Pinot Noir*

**CLAMS** | \$19  
ginger, saffron, bell peppers, scallion, roma tomato,  
grilled artisanal bread

*Can be made Gluten Free*

*Suggested Pairing: 2022 Estate Pinot Gris*

**ZUCCHINI THREADS** | \$22  
roma tomato, artichoke hearts, basil, kalamata olive,  
garlic, pinenuts  
add pacific white shrimp for \$8

*Vegan, Gluten Free, Dairy Free*

*Suggested Pairing: 2020 Elton Pinot Noir*

**HALIBUT FISH & CHIPS** | 1 pc. \$16 | 2 pc. \$24  
house dill tartar sauce, french fries, lemon

*Suggested Pairing: 2020 Bernau Block Chardonnay*

**WATERFRONT BLT BURGER\*** | \$19  
1/3 lb american wagyu beef, crispy shallots,  
pepper bacon, tomato jam, english cheddar, bibb lettuce  
sea salt potato bun, truffle fries

*Can be made Vegetarian or Gluten Free upon request*

*Suggested Pairing: 2017 Pambrun Cabernet Sauvignon*

## Dessert

**CARAMELIZED BANANA CHEESECAKE** | \$14  
chocolate mousse buttons, cocoa nib creme

*Gluten Free and Vegetarian*

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

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

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