

# 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 SPICED NUTS** | \$7

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

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

**TRUFFLE FRIES** *with* **GARLIC AIOLI** | \$11

## Starters

**FORAGED MUSHROOM BISQUE** | \$15  
trumpet mushroom, crème fraîche

*Suggested Pairing: 2020 Tualatin Estate Pinot Noir*

**LOCAL ARTISAN CHEESES** | \$34  
seasonal accouterments and local artisan bread

*Suggested Pairing: 2021 Tualatin Estate Chardonnay*

**CASCADIA BOARD** | \$48  
cured meats and local cheese with  
seasonal accouterments and local artisan bread

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

**WEST COAST OYSTERS** | \$21  
1/2 dozen, mignonette, house hot sauce

*Suggested Pairing: 2022 Pinot Gris*

**ROASTED ROOT VEGETABLES** *with* **MINT TAHINI** | \$11  
rainbow carrot, beets, fennel, celery root, 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, parmesan, pomodoro sauce

*Suggested Pairing: 2020 Maison Bleue Voyageur Syrah*

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

## Lunch Pairings

### FALL SQUASH SALAD *with* WALNUT VINAIGRETTE | \$16

mixed greens, dried cranberries, quinoa, pinot  
poached pear, red onion, blue cheese, walnuts  
add chicken \$9 | add salmon \$13

*Gluten Free, Vegetarian, can be made vegan*

*Suggested Pairing: 2021 Tualatin Estate Chardonnay*

### SMOKED SALMON CAESAR | \$17

romaine, garlic croutons, house caesar dressing, parmesan

*Can be made Gluten Free*

*Suggested Pairing: 2022 Estate Rosé of Pinot Noir*

### CLAMS | \$19

cannellini beans, chorizo, tomato, garlic, white wine, grilled baguette

*Can be made Gluten Free*

*Suggested Pairing: 2022 Pinot Gris*

### BUTTERNUT SQUASH RISOTTO | \$22

caramelized onion, foraged mushroom, spinach, chive,  
browned butter sage

add pacific white shrimp for \$8

*Gluten Free, Vegetarian, can be made vegan*

*Suggested Pairing: 2020 Elton Pinot Noir*

### FISH & CHIPS | 1 PC. \$16 | 2 PC. \$24

house dill tartar sauce, french fries, lemon

*Suggested Pairing: 2021 Bernau Block Chardonnay*

### WATERFRONT MUSHROOM BURGER\* | \$19

1/3 lb american wagyu beef, pepper bacon, sauteed mushrooms, brie,  
arugula, sea salt potato bun, truffle fries

*Suggested Pairing: 2020 Maison Bleue Voyageur Syrah*

## Dessert

### MEYER LEMON CHEESECAKE | \$14

blueberry compote, raspberry puree

*Gluten Free and Vegetarian*

### FLOURLESS CHOCOLATE TORTE | \$13

chantilly, berry coulis

### ICE CREAM *and* SORBET | \$6

ask your server for daily selections

### FRENCH PRESS COFFEE *or* HOT TEA

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