

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
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 | \$34
cured meats and local cheese with
seasonal accouterments and local artisan bread
Suggested Pairing: 2016 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

CAVATELLI PASTA | \$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* | \$64

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 sablé

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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