

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* CARAMELIZED ONION DIP | \$11

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

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.

Lunch Pairings

KALE CAESAR SALAD | \$13

garlic croutons, house caesar dressing, parmesan
add chicken for \$9

Can be made Gluten Free, Vegetarian or Vegan

Suggested Pairing: 2021 Estate Rosé

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

HOUSE MEATBALLS | \$14

veal, pork, ricotta, pomodoro sauce

Suggested Pairing: 2017 Pambrun Chrysologue Red Blend

WATERFRONT BURGER* | \$19

½ lb american wagyu beef, bacon jam,
grilled jalapeno, caramelized onion aioli, bibb lettuce,
tillamook cheddar, pomme frites

Can be made Gluten Free upon request

Suggested Pairing: 2019 Bernau Block Pinot Noir

STRIPED BASS* | \$32

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

Gluten Free

Suggested Pairing: 2017 Elton Chardonnay

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

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