

Daily Menu

Please place your order with a Tasting Room Associate.
Taking inspiration from our wines characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

BOARDS and STARTERS

Artisanal Cheese | \$19

Artisanal Charcuterie | \$19

Mixed Olives, Feta, 5-Spice Valencia Almonds | \$19

Chef's Combination | \$26

Scratch Soup of the Day | \$10

Side of Fries | \$6

FEATURED PAIRINGS

Smoky Sweet Potato Hummus | \$14

assorted veggies, pita

Can be made Gluten Free upon request

2017 Estate Chardonnay

Local Baby Greens | \$13

grape tomato, cucumber, radish, sugar snap pea, sunflower shoots,
shaved parmesan, pea tendrils vinaigrette

add chicken | \$3

Gluten Free, Vegetarian and Vegan

2019 Estate Rosé of Pinot Noir

Pesto Manilla Clams | \$17

basil, pine nuts, garlic, chili flake, white wine, grilled baguette

Can be made Gluten Free upon request

2018 Pinot Blanc

Pasta Primavera | \$15

summer squash, tomato, red onion, sugar snap peas, cauliflower,
carrot shavings, parmesan, pesto sauce, penne

add white shrimp | \$4

Vegetarian, can be made Vegan upon request

2016 Bernau Block Chardonnay

Carne Asada Street Tacos | \$16

salsa fresca, napa cabbage, avocado and tomatillo crema, corn tortillas, lime

Can be made Vegan upon request with roasted cauliflower

2019 Whole Cluster Pinot Noir

Thai Steelhead Burger* | \$18

spicy cucumber salsa, portland chevre, red curry spread,
pickled onions, microgreens, sea salt potato bun and truffle fries

Can be made Gluten Free upon request

2018 Estate Pinot Noir

Willamette Valley Mushroom Swiss Burger* | \$18

½ lb american wagyu beef, sauteed mushrooms,
double swiss cheese, pepper bacon, green chile aioli, arugula,
sea salt potato bun and truffle fries

Can be made Gluten Free upon request

2016 Bernau Block Pinot Noir

DESSERT

Drunken Turtle Bar | \$10

pecans, chocolate, caramel, vanilla wafer, candy crunch,
blueberry sauce, honey-bourbon ice cream
Vegetarian

2016 Quinta Reserva Port-Style Pinot Noir

KIDS MENU

12 years and younger

Butter & Parmesan Pasta | \$6

Grilled Cheese | \$6

OTHER BEVERAGES

Driftwest Water Kefir | \$4

San Pellegrino Sparkling Water | \$3

EarthH₂O Bottled Water | \$2

Golden Brew Organic Green & Black Tea | \$3.50

Humm Kombucha | \$5

Oregon Craft Beer | \$5

*Some of our menu items are served undercooked to preserve flavor and moisture. Undercooked seafood and meats, having never been frozen, may be hazardous to your health. Please notify your Tasting Room Associate if you would like them prepared differently.

WILLAMETTE VALLEY VINEYARDS

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