

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

Boards and Starters

Mixed Olives, Feta, Valencia Almonds | \$17

Scratch Soup of the Day | \$10

Bread & House Cultured Butter | \$8

Truffle Fries | \$7

Featured Pairings

Cascadia Board | \$38

cured meats, artisan cheeses, seasonal accouterments, croccantini
suggested pairing: 2018 Elton Self-Rooted Pinot Noir

Sweet Potato Hummus | \$16

fresh vegetables, croccantini

Gluten Free upon request

suggested pairing: 2022 Sauvignon Blanc

Roasted Poblano & Corn Dip | \$17

white onion, cheddar cheese, corn tortilla chips

Vegetarian, Gluten Free upon request

suggested pairing: 2022 Tualatin Estate Chardonnay

Bourbon Bacon Shrimp* | \$19

white shrimp, house cured jalapeño bacon, tomato,

bourbon pan sauce, crispy smashed potato

suggested pairing: 2017 Pambrun Merlot

Mussels* | \$23

tomato, leek, garlic, white wine, saffron rouille, grilled baguette

Dairy Free upon request

suggested pairing: 2022 Pinot Gris

Radicchio Citrus Salad | \$16

romaine, radicchio, cucumber, shredded carrot, feta,

orange, shallot, cilantro lime dressing

Add Chicken | \$4

suggested pairing: 2022 Estate Rosé of Pinot Noir

Roasted Squash & Duck Salad* | \$20

duck confit, roasted butternut squash, shallot, organic baby greens,

parmesan, pine nuts, maple mustard vinaigrette

Gluten Free, Vegetarian, Dairy Free or Vegan by request

suggested pairing: 2019 Griffin Creek Merlot

Prime Rib Sandwich* | \$26

6 oz. thin sliced prime rib, caramelized onions, havarti cheese,
organic baby greens, blue cheese dressing, ciabatta bun, truffle fries

suggested pairing: 2017 Pambrun Merlot

Pinot Braised Beef* | \$30

sirloin, carrot, foraged mushrooms, pearl onion,

pinot noir, creamy polenta

Gluten Free

suggested pairing: 2021 Bernau Block Pinot Noir

Plank Roasted Lemon Herb Steelhead* | \$32

kale, foraged mushroom, couscous, capers, dill beurre blanc

Dairy Free upon request

suggested pairing: 2022 Estate Chardonnay

Willamette Burger* | \$19

1/3 lb. american wagyu beef, caramelized onions, havarti cheese,

pepper bacon, drive-in sauce, pickles arugula, truffle fries

Gluten Free upon request

suggested pairing: 2017 Pambrun Cabernet Sauvignon

Dessert

Double Chocolate Cheesecake | \$14
chocolate cookie crust, strawberry sweet cream,
almond strawberry bark
Gluten Free, Vegetarian

Ice Creams & Sorbet | \$6
inquire about our current selections

Wood Fired Pizza

Available Thursday to Sunday

Pinot & Pie | \$28

Enjoy a pizza for \$28 when you purchase a bottle of Pinot Noir.
Ask an associate for their favorite pairing!

14" Pizza • 12" Pizza *gluten free* | \$34

Spicy el Rey Pizza

olympia provisions chorizo el rey, mama lil's pickled peppers,
smoked mozzarella, red onion, arugula, parmesan,
marinara sauce, hot honey

Chicken & Pesto Pizza

garlic herb chicken, cherry tomato, white onion, basil
mozzarella, fontina, pesto

KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

OTHER BEVERAGES

Polar Seltzer Water | \$4

San Pellegrino Sparkling Water | \$4

Bottled Water | \$2

Franklin & Sons Soda | \$3.5

Humm Kombucha | \$5

Oregon Craft Beer | \$6

Bauman Farms Cider | \$6.5

* 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.

DJ MacIntyre
Executive Winery Chef



Jarred Henry
Winery Chef

WillametteValleyVineyards.com
8800 Enchanted Way SE · Turner, OR 97392
Jim Bernau, Founder/CEO