

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

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**Mixed Olives, Feta, Valencia Almonds | \$18**

**Scratch Soup of the Day | \$10**

**Bread & Butter | \$8**

**Truffle Fries | \$9**

### Featured Pairings

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**Cascadia Board | \$47**

cured meats, artisan cheeses, seasonal accoutrements, croccantini

Gluten Free upon request

*suggested pairing: 2022 Elton Self-Rooted Pinot Noir*

**Green Goddess Hummus | \$18**

fresh vegetables, marinated cucumber, traditional greek pita

Vegan; Gluten Free upon request

*suggested pairing: 2023 Estate Rosé of Pinot Noir*

**Crab & Artichoke Dip | \$18**

parmesan, anaheim pepper, white onion, traditional greek pita

Gluten Free upon request

*suggested pairing: 2023 Estate Pinot Gris*

**Smoked Salmon & Rhubarb Salad | \$26**

smoked brown sugar salmon, roasted rhubarb, citrus segments, feta, diced cucumber, baby spinach, local greens, poppyseed dressing

Gluten Free; Dairy Free upon request

*suggested pairing: 2021 Domaine Willamette Brut Rosé*

**Roasted Mushroom Salad | \$18**

local greens, crispy chickpeas, red peppers, cacao nibs, cherry tomatoes, hazelnuts, red wine tahini dressing

Gluten Free and Vegan; Dairy Free upon request

**Add 6 oz. Strip Steak with Truffle Butter | \$16**

*suggested pairing: 2021 Elton Pinot Noir*

**Fettucini & Clams | \$25**

chili flake, manila clams, garlic, parmesan, butter, toasted bread crumb

*suggested pairing: 2022 Elton Chardonnay*

**Meatballs & Pomodoro | \$29**

sundried tomatoes, basil, parmesan, fresh cavatappi pasta, whipped ricotta

*suggested pairing: 2022 Estate Pinot Noir*

**Lemon Herb Steelhead\* | \$39**

hazelnut romesco, crispy brussel sprouts, yams, calamari, charred lemon

Gluten Free and Dairy Free

*suggested pairing: 2023 Estate Chardonnay*

**Willamette Burger\* | \$24**

<sup>1</sup>/<sub>3</sub> lb. american wagyu beef patty, drive-in sauce, white cheddar, arugula, sliced onion, pickles, pepper bacon, truffle fries

Gluten Free upon request

*suggested pairing: 2021 Maison Bleue Voyageur Syrah*

## Dessert

### Chambord Trifle | \$18

raspberry, mascarpone, yuzu curd,  
orange meringue dust, shortbread cookie

### Ice Creams & Sorbet | \$8

inquire about our current selections

## Wood Fired Flatbread

Available Thursday to Sunday

### Pinot & Pie Special:

Enjoy a complimentary flatbread with the purchase of four bottles  
of eligible wines. Ask an associate for their favorite pairing!

### Meat Supreme Flatbread | \$26

pepperoni, sausage, mushrooms, bell pepper, red onion,  
mozzarella-parmesan mix, marinara  
Gluten Free upon request

### Camembert & Hot Honey Flatbread | \$26

camembert, roasted red pepper, roasted sweet potato,  
hot honey, arugula, garlic oil  
Gluten Free upon request

## KIDS MENU (12 AND UNDER)

### Grilled Cheese | \$6

### Butter & Parmesan Pasta | \$6

### Hummus & Fresh Vegetables | \$7.5

### Fried Chicken & Fries | \$9

## OTHER BEVERAGES

Polar Seltzer Water | \$4

San Pellegrino Sparkling Water | \$4

Bottled Water | \$2

Humm Kombucha | \$5

Oregon Craft Beer | \$6

Bauman Farms Cider | \$9

Sparkling Apple Cider | \$9

\* 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

Wine & Culinary Director



Jarred Henry

Winery Chef

[WillametteValleyVineyards.com](http://WillametteValleyVineyards.com)

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Jim Bernau, Founder/President