

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

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

AVAILABLE DAILY 11 AM - 5:30 PM or 7:30 PM ON FRIDAY

Boards and Starters

Mixed Olives, Feta, 5-Spice Valencia Almonds | \$15

Artisanal Cheese | \$19

Chef's Artisanal Platter | \$26

Scratch Soup of the Day | \$10

Side of Fries | \$6

Featured Pairings

Smoked Steelhead Dip | \$16

tarragon, fontina, scallion, traditional greek pita

Gluten-free upon request

suggested pairing: 2020 Estate Chardonnay

Manila Clams | \$19

roma tomato, garlic butter, white wine, fresh herbs,
grilled baguette

Gluten-free upon request

suggested pairing: 2021 Pinot Gris

Spring Greens | \$18

local organic baby greens, roasted chicken, quinoa, poached green apple,
nasturtium, red onion, feta, cracked hazelnuts,
balsamic-chèvre vinaigrette

Gluten-free, vegetarian or vegan by request

suggested pairing: 2021 Estate Rosé of Pinot Noir

Cajun Chicken Pasta | \$20

spicy tomato, garlic, onion, scallion, fettuccine, micro basil, parmesan

suggested pairing: 2018 Griffin Creek Tempranillo

English Pea Risotto | \$19

caramelized onion, beech mushroom, asparagus, pea vines,
mascarpone, lemon, micro brassicas

Gluten-free, vegetarian or vegan by request

suggested pairing: 2019 Tualatin Estate Chardonnay

Willamette Valley Vineyards Burger | \$19**

½ lb american wagyu beef, black pepper bacon, fried egg aioli,
white cheddar, potato straws, arugula, sea salt potato bun and truffle fries

Gluten-free upon request

suggested pairing: 2019 Tualatin Estate Pinot Noir

Tarragon Steelhead | \$25**

cedar plank smoked, brussels sprouts, beech mushrooms,
garlic-jalapeno cured pork belly, sweet corn sauce

Gluten Free

suggested pairing: 2018 Bernau Block Pinot Noir

Grilled Flank Steak | \$30**

garlic portobellos, scallion potato cake, grilled pickled onion,
veal demi-glace, blue cheese

Gluten Free

suggested pairing: 2017 Griffin Creek Merlot

Dessert

Dark Chocolate Cheesecake | \$12

chambord ganache, cocoa cookie crust, strawberry coulis

Vegetarian and Gluten Free

suggested pairing: 2018 Quinta Reserva Port-Style Pinot Noir

Pinot and Pie

Available Thursday to Sunday

Enjoy a 14" pizza (or 12" for gluten-free) paired with a bottle of Estate Pinot Noir for \$58 or \$50 for Wine Club Members and Owners.

Pepperoni, Sausage & Mushroom Pizza

pepperoni, italian sausage, cremini mushrooms, fontina-parmesan mix, house marinara sauce

Chicken & Bacon Pizza

artichoke heart, zucchini, sweet onion, arugula, fontina-parmesan mix, pea vine cream sauce

Greek Pizza

roma tomato, artichoke heart, kalamata olive, red bell pepper, sweet onion, garlic oil, fontina, arugula and feta cheese

KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

OTHER BEVERAGES

Honest Green & Black Tea | \$3.50

Drift West Water Kefir | \$4

San Pellegrino Sparkling Water | \$4

Bottled Water | \$2

Humm Kombucha | \$5

Oregon Craft Beer | \$6

** 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
Winery Chef



Josh Forkner
Sous Chef

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Jim Bernau, Founder/Winegrower