

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 Marcona Almonds | \$17  
Artisanal Cheese | \$19 • Chef's Artisanal Platter | \$26  
Scratch Soup of the Day | \$10  
Side of Fries | \$6

## Featured Pairings

### Black Bean Hummus | \$16

cherry tomatoes, cauliflower, cucumbers, haricot verts  
Gluten-free upon request

*suggested pairing: 2019 Appellation Cuvée of Pinot Noir*

### Roasted Poblano Dip | \$16

sweet corn, pepper jack, scallion, traditional greek pita  
Gluten-free upon request

*suggested pairing: 2021 Dijon Clone Chardonnay*

### Clams Provençal | \$19

heirloom tomato, garlic butter, white wine, fresh herbs, grilled baguette  
Gluten-free upon request

*suggested pairing: 2021 Pinot Gris*

### Chop Chop Salad | \$20 entrée size | \$10 lunch size

grilled chicken, bacon, romaine, baby greens, tomato, artichoke heart,  
tillamook white cheddar, black olive, avocado, basil vinaigrette  
Gluten-free, vegetarian or vegan by request

*suggested pairing: 2021 Estate Rosé of Pinot Noir*

### Artichoke Ravioli with Gulf Shrimp | \$22

heirloom tomatoes, shaved garlic, kalamata olive,  
artichoke hearts, evoo, basil, parmesan  
Vegetarian upon request

*suggested pairing: 2019 Bernau Block Chardonnay*

### Coconut Lemongrass Curry | \$19

zucchini, tomato, chickpeas, carrot, cilantro, lemon rice, crispy onions  
Add Chicken | \$3

Gluten-free, vegetarian or vegan by request

*suggested pairing: 2019 Tualatin Estate Chardonnay*

### Southwestern Burger\*\* | \$19

½ lb american wagyu beef, heirloom tomato, white cheddar,  
guacamole, tomatillo spread, black pepper bacon, arugula,  
sea salt potato bun and truffle fries  
Gluten-free upon request

*suggested pairing: 2018 Bernau Block Pinot Noir*

### Thai Red Curry Steelhead\*\* | \$24

sesame seeds, ginger, lemongrass, coconut milk, cream,  
microgreens, cucumber, sticky rice  
Gluten Free

*suggested pairing: 2021 Pinot Blanc*

### Grilled Flank Steak\*\* | \$32

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 | \$14

chambord ganache, cocoa cookie crust, strawberry coulis

Vegetarian and Gluten Free

*suggested pairing: 2018 Quinta Reserva Port-Style Pinot Noir*

ARTISANAL

## Wood Fired Pizza

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