

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

Can be made Gluten Free upon request

*suggested pairing: 2020 Pinot Gris*

**Pesto Manilla Clams | \$19**

basil pesto, pine nuts, parmesan, grilled baguette

Can be made Gluten Free upon request

*suggested pairing: 2020 Pinot Blanc*

**Fall Harvest Salad | \$18**

local organic baby greens, roasted winter squash, grilled chicken, quinoa, toasted pumpkin seeds, dried cranberries, pinot poached pear, blue cheese, walnut vinaigrette

Gluten Free, can be made Vegetarian or Vegan upon request

*suggested pairing: 2019 Estate Chardonnay*

**Rigatoni Bolognese | \$19**

house italian sausage and ground beef, san marzano tomatoes, red bell peppers, cream, parmesan

*suggested pairing: 2016 Griffin Creek Merlot*

**Butternut Squash Risotto | \$19**

caramelized onion, roasted corn, wild mushroom, pea vines, lemon fromage blanc, sage browned butter, chives

Can be made Vegetarian or Vegan upon request

*suggested pairing: 2018 Tualatin Estate Pinot Noir*

**Foraged Mushroom and Bacon Burger\*\* | \$19**

½ lb american wagyu beef, fontina, pepper bacon, potato straws, arugula, porcini mayo, sea salt potato bun and truffle fries

Can be made Gluten Free upon request

*suggested pairing: 2018 Elton Pinot Noir*

**Cedar Plank Roasted Steelhead\*\* | \$24**

porcini mushroom crust, beluga lentils, roasted portobello, acini de pepe, tomato coulis, basil-lemon oil

*suggested pairing: 2018 Bernau Block Pinot Noir*

**Grilled Flank Steak\*\* | \$28**

basil chimichurri, bell peppers, onions, harissa fingerling potatoes, veal stock

Gluten Free

*suggested pairing: 2017 Griffin Creek Syrah*

# Dessert

**White Chocolate Pumpkin Cheesecake | \$12**  
cranberry-orange compote, eggnog coulis, almond cookie crust  
Vegetarian

*suggested pairing: 2017 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 Wine for \$48 or \$40 for Wine Club Members and Owners.

**Pepperoni, Sausage and Kalamata Olive Pizza**  
pepperoni, sausage, fontina-parmesan cheese,  
house marinara sauce

**Wild Mushroom Pizza**  
foraged mushrooms, roasted winter squash, pickled onion,  
arugula, fontina, roasted garlic cream sauce  
*chicken added upon request*

### KIDS MENU (12 AND UNDER)

**Grilled Cheese | \$6**

**Butter & Parmesan Pasta | \$6**

### OTHER BEVERAGES

**Golden Brew Organic 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*