

WILLAMETTE VALLEY
VINEYARDS

White Winter

Pairings Wine Dinner

STARTERS

FEATURING

2015 Mèthode Champenoise Brut &
2015 Chehalem Mountains
AVA Pinot Noir

Aritisan Cheese Platter
Hummus Platter

FOUR-COURSE PAIRINGS

2017 Pinot Blanc

PAIRED WITH

Dungeness Crab Cakes
thai beurre blanc, spring greens,
lemongrass vinaigrette

2016 Bernau Block Chardonnay

PAIRED WITH

Maine Lobster
orecchiette, tarragon creme,
délice de bourgogne, chervil

2016 Tualatin Estate Pinot Noir

PAIRED WITH

Duck Confit
root vegetable, beluga lentil, chanterelle,
pastry shell, demi glace

2018 Riesling

PAIRED WITH

Spiced Carrot Cake
carrot buttons, candied walnuts, black raisin coulis,
cinnamon ice cream, madagascar vanilla icing

Winery Chef • DJ MacIntyre



www.WillametteValleyVineyards.com
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Jim Bernau, Founder/Winegrower