

# Wine Shop Menu

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

**TRUFFLE FRIES** | \$9

**WHIPPED FETA** *with* **HONEY & PISTACHIOS** | \$10  
toasted pita bread

**FORAGED MUSHROOM BISQUE** | \$15  
truffle creme, chive  
*Gluten Free*

*Suggested Pairing: 2021 Tualatin Estate Chardonnay*

**CASCADIA BOARD** | \$46  
cured meats and local cheese with  
seasonal accouterments and local artisan bread

Cheese Board Only | \$34  
*Can be made Gluten Free*

*Suggested Pairing: 2017 Elton Self-Rooted Pinot Noir*

**SPICY PACIFIC WHITE SHRIMP** | \$18  
garlic, habanero, lemon, white wine, grilled baguette  
*Can be made Gluten Free*

*Suggested Pairing: 2022 Pinot Gris*

**HOUSE MEATBALLS** | \$14  
veal, pork, ricotta, pomodoro sauce

*Suggested Pairing: 2020 Pambrun Chrysologue Red Blend*

**WINTER SQUASH SALAD** | \$16  
baby greens, kale, dried cranberries, quinoa, red onion,  
pinot poached pear, blue cheese, walnut vinaigrette  
add chicken \$7

*Gluten Free, Vegetarian or Can be made Vegan*

*Suggested Pairing: 2021 Elton Chardonnay*

**LAKESIDE BURGER\*** | \$19  
1/3 lb american waygu beef, pepper bacon,  
caramelized onion, brie, arugula,  
porcini aioli, ciabatta, truffle fries

*Can be made Gluten Free*

*Suggested Pairing: 2020 Elton Pinot Noir*

**BUTTERNUT SQUASH RISOTTO** | \$22  
caramelized onion, foraged mushroom,  
spinach, chive, browned butter sage  
add pacific white shrimp for \$8

*Vegetarian, Gluten Free, Can be made Vegan or Dairy Free*

*Suggested Pairing: 2020 Tualatin Estate Pinot Noir*

\* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.