

WILLAMETTE VALLEY  
VINEYARDS

*Pairings Wine Dinner*

THE MENU

2014 Bernau Block Chardonnay

PAIRED WITH

*Black Garlic Gougeres*

grilled romaine, crisp pancetta,  
preserved meyer lemon vinaigrette,  
cured egg yolk, brindisi

2013 Tualatin Estate Pinot Noir

PAIRED WITH

*Halibut with Mushroom Risotto*

butter poached halibut, micro greens,  
wild mushroom risotto, chive oil

2013 Griffin Creek Syrah

PAIRED WITH

*Herb Grilled Flank*

sweet onions, avocado, fennel,  
grapefruit, valencia orange

2016 Sweet Hannah

PAIRED WITH

*Peach Cobbler*

lavender honey ice cream,  
lychee pearls, crystallized honey

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Winery Chef • DJ MacIntyre  
Sous Chef • Brandon Wall

