

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 11 am – 5:30 pm Daily

Enjoy your wine and food orders outside on our Pinot Decks or to go. Prefer to order in advance for curbside pick-up? Please call 503-588-9463.

## Boards and Starters

Artisanal Cheese | \$19

Artisanal Charcuterie | \$19

Mixed Olives, Feta, 5-Spice Valencia Almonds | \$14

Chef's Combination | \$26

Scratch Soup of the Day | \$10

Side of Fries | \$6

## Featured Pairings

**Dungeness Crab and Artichoke Dip | \$16**

anaheim peppers, onion, parmesan, traditional greek pita

Can be made Gluten Free upon request

*2019 Estate Rosé of Pinot Noir, \$24*

**Chop Chop Salad | \$15**

romaine, basil, roma tomato, grilled chicken, genoa salami, artichoke, tillamook white cheddar, black olive, avocado, herb parmesan vinaigrette

Gluten Free, can be made Vegetarian and Vegan

*2018 Estate Chardonnay, \$30*

**Butternut Squash Risotto | \$18**

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

Gluten Free, Vegetarian and Vegan

*2018 Estate Pinot Noir, \$32*

**Gulf Shrimp Mac and Cheese | \$19**

onion cream sauce, tarragon, fontina,  
crispy cheese topping, willamette valley creamery french prairie brie

Can be made Vegetarian upon request

*2017 Tualatin Estate Chardonnay, \$45*

**Thai Red Curry Steelhead | \$21**

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

Gluten Free

*2019 Griffin Creek Viognier, \$35*

**Willamette Valley Chipotle-BBQ Burger\*\* | \$19**

½ lb american wagyu beef, tillamook monterey jack,  
crispy jalapeno polenta round, pepper bacon, arugula, chipotle bbq sauce,  
caramelized onions, sea salt potato bun and truffle fries

Can be made Gluten Free upon request

*2017 Bernau Block Pinot Noir, \$65*

**Drunken Turtle Bar | \$10**

pecans, chocolate, caramel, vanilla wafer, candy crunch,  
blueberry sauce, honey-bourbon ice cream

Gluten Free and Vegetarian

*2016 Quinta Reserva Port-Style Pinot Noir, \$50*

# Pinot and Pie

**Available Thursday to Sunday from 12 – 6 pm**

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.

## **Chicken, Bacon and Chipotle Ranch**

wild mushrooms, spinach, fontina, parmesan, onion cream sauce

## **Pear and Blue Cheese**

cranberries, honey drizzle, arugula, onion cream sauce, fontina  
prosciutto added upon request

**Add a Chop Chop Salad for two | \$10**

## **KIDS MENU (12 AND UNDER)**

**Grilled Cheese | 6**

**Butter & Parmesan Pasta | 6**

## **OTHER BEVERAGES**

Golden Brew Organic Green & Black Tea | \$3.50

Drift West Water Kefir | \$4

San Pellegrino Sparkling Water | \$3

Earth<sub>2</sub>O Bottled Water | \$2

Humm Kombucha | \$5

\*\* 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

**WillametteValleyVineyards.com**  
8800 Enchanted Way SE · Turner, OR 97392  
*Jim Bernau, Founder/Winegrower*