

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 or to go.

Prefer to order in advance for curbside pick-up? Please call 503-588-9463.

## Boards and Starters

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

**Artisanal Cheese | \$19**

**Chef's Artisanal Platter | \$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

*2020 Estate Rosé of Pinot Noir, \$24*

**Local Garden Salad | \$16**

organic baby greens, roasted chicken, radish, haricot verts, avocado,  
red streaked mizuna, snap peas, nasturtiums, sunflower seeds,  
shaved parmesan, pea vine 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 Bernau Block Chardonnay, \$45*

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

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

Gluten Free

*2017 Bernau Block Pinot Noir, \$65*

**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

*2019 Griffin Creek Viognier, \$35*

**Banana Cheesecake | \$10**

chocolate cookie crust, condensed milk caramel,  
vanilla whipped cream, roasted spanish peanuts

Gluten Free and Vegetarian

*2017 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.

## **Philly Cheese Steak Pizza**

thin sliced roast beef, red bell peppers, green bell peppers, sweet onion, american cheese, pepper jack cheese

## **Greek Pizza**

roma tomato, artichoke heart, olive, red bell pepper, sweet onion, garlic oil, fontina, arugula and feta cheese  
chicken added upon request

**Add a Garden 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

Oregon Craft Beer | \$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**

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*Jim Bernau, Founder/Winegrower*