

WILLAMETTE VALLEY
VINEYARDS

Pairings Wine Dinner

MARCH 17 & 18, 2021

2018 PINOT BLANC

————— *paired with* —————

KING OYSTER MUSHROOM

tamari, ginger, wakame,
lemongrass foam

2017 TUALATIN ESTATE
CHARDONNAY

————— *paired with* —————

LOBSTER AND ROASTED PAPAYA
ESCABECHE

red onion, ginger, cilantro, agave, lime

2016 SIGNATURE CUVÉE
PINOT NOIR

————— *paired with* —————

SMOKED BLACKBERRY
BARBECUE BRISKET

collard greens, pork belly, bell pepper polenta,
sweet potato straws

2018 MAISON BLEUE
VOLTIGEUR VIOGNIER

————— *paired with* —————

PINEAPPLE RUM CAKE

strawberry coulis, tangerine curd, candied
macadamia nut, dehydrated pineapple,
dole whip, caramel cages

DJ MacIntyre
Winery Chef



Josh Forkner
Sous Chef

WillametteValleyVineyards.com
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Jim Bernau, Founder/Winegrower