

WILLAMETTE VALLEY
VINEYARDS

Pairings Wine Dinner

APRIL 7 & 8 | 21 & 22, 2021

2017 BERNAU BLOCK
CHARDONNAY

————— *paired with* —————

FENNEL POLLEN CRUSTED SCALLOPS
golden beet carpaccio, citrus segments,
truffled fennel salad, preserved lemon oil, chives

2018 TUALATIN ESTATE
PINOT NOIR

————— *paired with* —————

DUCK CONFIT
tomato braised duck confit, carrot,
ginger pajeon, kimchi slaw, split snow peas

2017 ELTON PINOT NOIR

————— *paired with* —————

CHINOOK SALMON
cedar plank roasted, morel mushrooms,
brussel sprouts, jalapeno-garlic bacon,
creamed corn

2020 ESTATE ROSÉ OF
PINOT NOIR

————— *paired with* —————

COMPRESSED APPLES
almond cake, raspberries, chevre, ginger,
vanilla mousse, dehydrated pineapple

DJ MacIntyre
Winery Chef



Josh Forkner
Sous Chef

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