

WILLAMETTE VALLEY
VINEYARDS

Chef's Counter

WINE TASTING & SMALL PLATES

2024 MAISON BLEUE VOLTIGEUR
VIOGNIER

————— *paired with* —————

SMOKED SALMON & TOAST

smoked salmon mousse, puff pastry, shaved serrano,
manchego, arugula, brown butter aioli

2024 KITTYHAWK PINOT NOIR

————— *paired with* —————

GARLIC HERB CHICKEN OYSTER

cauliflower au gratin, bell pepper, zucchini, red onion

2023 BERNAU BLOCK PINOT NOIR

————— *paired with* —————

FRENCH ONION STEW

braised pork cheek, thyme, gold potato, gruyère crisp

2021 QUINTA RESERVA PORT-STYLE
PINOT NOIR

————— *paired with* —————

ANCHO CHOCOLATE FUDGE CAKE

caramel whipped ganache, pomegranate sauce,
milk crumbs

* Consuming raw or undercooked seafood may increase risk of foodborne illness.

DJ MacIntyre

Wine & Culinary Director



Jarred Henry

Winery Chef

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