

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

Boards and Starters

Mixed Olives, Feta, Valencia Almonds | \$18

Scratch Soup of the Day | \$10

Bread & Butter | \$8

Truffle Fries | \$10

Featured Pairings

Cascadia Board | \$47

cured meats, artisan cheeses, seasonal accoutrements, croccantini

Gluten Free upon request

suggested pairing: 2022 Elton Self-Rooted Pinot Noir

Roasted Red Pepper Hummus | \$18

fresh vegetables, smoked paprika, sweet pickled peppers, greek pita

Vegan; Gluten Free upon request

suggested pairing: 2023 Estate Rosé of Pinot Noir

Caramelized Onion Dip | \$18

taleggio cheese, caramelized onions, roasted garlic cloves, traditional greek pita

Vegetarian; Gluten Free upon request

suggested pairing: 2024 Pinot Blanc

Charred Cabbage Wedge Salad | \$16

crispy sunchokes, pickled fennel bulb, crushed hazelnuts,

feta, arugula, fennel frond vinaigrette

Gluten Free; Dairy Free upon request

Add Gulf Prawns | \$15 Add Grilled Sausage | \$9

suggested pairing: 2023 Estate Chardonnay

Roasted Corn Salad | \$17

romaine hearts, roasted mushroom, sweet tooth peppers, white onion,

roasted pumpkin seeds, queso fresco, avocado-cilantro dressing

Gluten Free; Dairy Free or Vegan upon request

Add Gulf Prawns | \$15 Add Steelhead | \$12

suggested pairing: 2021 Maison Bleue Voyageur Syrah

Seared Ancho Prawns* | \$28

corn-ginger broth, sweet onion oil, garlic, shallot, butter, parsley, grilled baguette

Dairy Free or Gluten Free upon request

suggested pairing: 2022 Elton Self-Rooted Pinot Noir

Roasted Moroccan Cauliflower | \$22

red lentils, zucchini, red onion, saffron stock, chermoula sauce

Gluten Free, Vegan

suggested pairing: 2024 Maison Bleue Voltigeur Viognier

Grilled Sausage | \$26

pommes darphine, sweet pepper, white onion, black garlic gastrique

Gluten Free

suggested pairing: 2023 Estate Pinot Noir

Steelhead all'Arrabbiata* | \$36

fresh penne, tomatoes, white wine, garlic, dried chilis, whipped lemon ricotta

suggested pairing: 2022 Métis Red Blend

Street Cart Pork Belly Burger* | \$25

½ lb. american wagyu beef patty, apple-cabbage slaw, candied pork belly,

kimchi aioli, white cheddar, truffle fries

Dairy Free or Gluten Free upon request

suggested pairing: 2023 Whole Cluster Pinot Noir

Dessert

Ube Cheesecake | \$16

cardamom crème fraîche, macadamia-coconut crust,
toasted chocolate crumb, white chocolate caramel sauce
Gluten Free

Ice Creams & Sorbet | \$8

inquire about our current selections

Wood Fired Flatbread

Available Thursday to Sunday

Pinot & Pie Special:

Enjoy a complimentary flatbread with the purchase of four bottles
of eligible wines. Ask an associate for their favorite pairing!

Smoked Fig & Speck Flatbread | \$26

smoked figs, speck alto, manchego, black garlic gastrique, mozzarella,
arugula, white wine garlic sauce
Gluten Free upon request

Greek Flatbread | \$26

artichoke hearts, feta, kalamata olive, tomatoes,
mozzarella, white wine garlic sauce
Gluten Free upon request

KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

Hummus & Fresh Vegetables | \$7.5

Kids Pizza | \$8

OTHER BEVERAGES

Polar Seltzer Water | \$4

San Pellegrino Sparkling Water | \$4

Bottled Water | \$2

Humm Kombucha | \$5

Oregon Craft Beer | \$6

Bauman Farms Cider | \$9

Sparkling Apple Cider | \$9

* Some dishes may include common allergens or be served lightly cooked to preserve flavor; consuming raw or undercooked meats or seafood may increase health risks. Please share any dietary needs with your Tasting Room Associate—we're happy to accommodate.



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