

WILLAMETTE VALLEY  
VINEYARDS

*Dinner Menu*

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

**BREAD with BUTTER** | \$9

**ROASTED NUTS** | \$7

**MARINATED OLIVES** | \$9

**POTATO WEDGES with  
CAMELIZED ONION DIP** | \$11

**FRIED BRUSSELS with BACON LARDONS,  
MUSTARD VINAIGRETTE** | \$12

**ROASTED BUTTERNUT SQUASH SOUP** | \$16  
toasted pumpkin seeds, maple cream, sage oil  
*Vegetarian, can be Seed Free*

*Suggested Pairing: 2022 Elton Florine Pinot Noir*

**ARTISAN CHEESE BOARD** | \$38  
seasonal accoutrement and local artisan bread  
*Can be made Gluten Free*

*Suggested Pairing: 2023 Bernau Block Chardonnay*

**CASCADIA BOARD** | \$46  
cured meats and local cheese with  
seasonal accoutrement and local artisan bread  
*Can be made Gluten Free*

*Suggested Pairing: 2022 Tualatin Estate Pinot Noir*

**WEST COAST OYSTERS**  
half dozen | \$21 dozen | \$40  
mignonette, fresno hot sauce  
*Gluten Free*

*Suggested Pairing: 2023 Tualatin Estate White Pinot Noir*

**TARRAGON PACIFIC SHRIMP** | \$23  
tomato, mascarpone, shallots, prosciutto, grilled baguette  
*Can be made Gluten Free*

*Suggested Pairing: 2023 Bernau Block Chardonnay*

*Thursday Special*

**PRIME RIB** | 8 oz. \$32 | 16 oz. \$64  
garlic mashed potatoes, seasonal vegetables,  
au jus, horseradish cream  
*Gluten Free*

*Suggested Pairing: 2021 Griffin Creek Malbec*

**ROASTED BEET SALAD** | \$22

burrata, orange supremes, pumpkin seed pesto,  
citrus vinaigrette

add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18  
*Gluten Free. Can be Vegan, Vegetarian and Dairy Free*

*Suggested Pairing: 2023 Estate Rosé of Pinot Noir*

**BRUSSELS SPROUTS - KALE SALAD** | \$21

bacon, apples, crispy chickpeas, pecans, mimolette cheese,  
aji verde dressing

add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18  
*Gluten Free. Can be Vegan, Vegetarian and Dairy Free*

*Suggested Pairing: 2024 Pinot Blanc*

**RED PEPPER CASARECCE PASTA** | \$32

mushrooms, butternut squash, baby spinach,  
fennel sausage, parmesan cheese

add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18  
*Can be Vegetarian, Gluten Free and Dairy Free*

*Suggested Pairing: 2022 Tualatin Estate Pinot Noir*

**ROASTED CHICKEN** | \$32

mashed kabocha squash, roasted brussels sprouts, chicken velouté  
*Can be Dairy Free*

*Suggested Pairing: 2022 Métis Red Blend*

**ROASTED SALMON** | \$34

wild rice pilaf, grain mustard beurre blanc,  
celeriac apple remoulade  
*Gluten Free, can be Dairy Free*

*Suggested Pairing: 2022 Elton Florine Pinot Noir*

**FILET MIGNON AU POIVRE\*** | \$68

grilled broccolini, celeriac potato purée, green peppercorn sauce  
*Gluten Free, can be Dairy Free*

*Suggested Pairing: 2020 Pambrun Merlot*

*Dessert*

**DARK CHOCOLATE CHEESECAKE** | \$17  
strawberries, shaved chocolate  
*Gluten Free*

**SPICED RUM CARROT CAKE** | \$17  
brown butter-orange frosting, pistachio gelato  
*Gluten Free and Vegetarian*

**ICE CREAM and SORBET** | \$8  
ask your server for daily selections

OTHER BEVERAGES

**CRAFT COCKTAILS** | \$14

**DRAFT BEER** | \$8

**FRENCH PRESS COFFEE, TEA, SPARKLING WATER**

Ask your server for current varieties

\* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.  
Not all ingredients are listed. Please inform your tasting room associate of any allergies or dietary restrictions.