

WILLAMETTE VALLEY

VINEYARDS

Pairings Menu

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

BREAD with HOUSE CULTURED BUTTER | \$6

WHIPPED FETA with HONEY AND PISTACHIOS | \$10
served with pita bread

GARLIC PARMESAN FRIES | \$9

FEATURED SOUP | \$15
please ask your server for today's soup
Can be Gluten Free

Suggested Pairing: 2023 Estate Chardonnay

CASCADIA BOARD | \$46
cured meats and local cheese with
seasonal accoutrements and local artisan bread

Cheese Board Only | \$38
Can be made Gluten Free

Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir

MISO MAPLE CRISPY BRUSSEL SPROUTS | \$10
miso maple glaze, togarashi, sesame seeds
Vegan, Gluten Free

Suggested Pairing: 2023 Signature Cuvée Pinot Noir

TARRAGON SHRIMP | \$19
marscapone, shallots, tomato, crispy prosciutto,
grilled baguette

Can be made Gluten Free

Suggested Pairing: 2023 Estate Pinot Gris

POBLANO CRAB DIP | \$19
lump crab, zucchini, roasted poblano peppers, parmesan,
served with corn tortilla chips

Gluten Free

Suggested Pairing: 2023 Bernau Block Chardonnay

CAESAR SALAD | \$13
romaine, caesar dressing, house croutons, parmesan
Can be made Gluten Free and Dairy Free

POACHED PEAR & VINE SALAD | \$21
arugula, endive, red wine poached pears, apples,
Rogue Creamery blue cheese, toasted walnuts, crispy prosciutto,
port wine vinaigrette
Gluten Free, Can be made Vegan

Salad Additions

grilled chicken | \$8 blackened salmon* | \$14 white shrimp | \$9
seared Scallops* | \$18

FIG & FORAGE WAGYU BURGER* | \$26
1/2 lb wagyu beef, peppered bacon, brie, arugula,
tomato fig chutney, herb roasted mushrooms, potato bun,
fries

Can be made Gluten Free

Suggested Pairing: 2023 Bernau Block Pinot Noir

Available after 3pm

SAFFRON RISOTTO | \$24

mushrooms, spinach, ricotta, parmesan,
almond gremolata
add scallops | \$18
add white shrimp | \$9

Gluten Free, Vegetarian, Can be made Vegan and Nut Free

Suggested Pairing: 2023 White Pinot Noir

PAN SEARED SQUASH GNOCCHI | \$32

creamy kabocha sauce, brussel sprouts, peas,
roasted acorn squash, braised beef
Can be made Vegetarian

Suggested Pairing: 2022 Metis Red Blend

HONEY SAGE RUBBED CHICKEN | \$32
slow roasted cannellini beans, duck confit, bacon lardons,
kale, red wine reduction

Gluten Free

Suggested Pairing: 2022 Bernau Estate Pinot Noir

MAPLE BOURBON SALMON* | \$42
orange maple bourbon glaze, carrot ginger puree,
sauteed spinach, crispy rice cake, Uncle Zen's
maple rosemary seasoning

Gluten Free, Dairy Free

Suggested Pairing: 2024 Estate Rosé of Pinot Noir

RUSTIC RIBEYE & ROOT VEGETABLES* | \$65
12 oz seasoned ribeye, roasted carrots, au gratin potatoes,
confit cherry tomatoes, mustard vinaigrette slaw
add scallops | \$18
add white shrimp | \$9
add bleu cheese crust | \$8

Gluten Free, Nut Free

Suggested Pairing: 2022 Griffin Creek Cabernet Sauvignon

Thursday Special

PRIME RIB* | 8 OZ. \$32 | 16 OZ. \$64
broccolini, fingerlings potatoes, au jus, horseradish
Gluten Free

Suggested Pairing: 2020 Pambrun Chrysoleue

Dessert

FEATURED CREME BRULEE | \$10
ask your server for daily selections
Gluten Free and Vegetarian

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

OTHER BEVERAGES

CRAFT COCKTAILS | \$15 DRAFT BEER | \$6 FRENCH PRESS COFFEE, TEA, SPARKLING WATER, GINGER BEER | \$3

Ask your server for current varieties

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