

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 and BUTTER** | \$7

**WHIPPED FETA with HONEY, PISTACHIOS** | \$10

**GARLIC PARMESAN FRIES** | \$9

**TRUFFLE FRIES** | \$13

porcini mushroom aioli

**WILD MUSHROOM BISQUE** | \$16

olive oil, chives, truffle cream

*Vegetarian, Gluten Free*

*Suggested Pairing: 2022 Elton Pinot Noir*

**CASCADIA BOARD** | \$47

cured meats and local cheese with seasonal accoutrements and local artisan bread

Cheese Board Only | \$39

*Can be made Gluten Free - \$2*

*Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir*

**PLANK ROASTED MUSHROOMS** | \$18

lemon, thyme, garlic, arugula, frisée

*Vegan, Gluten Free, Dairy Free*

**BUCKWHEAT SOBA NOODLE SALAD** | \$20

white ponzu dressing, cabbage, pineapple, cucumber, edamame, cilantro, cherry tomato, sesame seeds, crispy rice

*Gluten free, Vegetarian, Contains soy*

*Suggested Pairing: 2021 Domaine Willamette Brut*

**ROASTED BEET SALAD** | \$21

roasted beets, pesto, pumpkin seeds, citrus vinaigrette, burrata, orange supremes, horseradish jelly

*Vegetarian, can be made Dairy Free*

*Suggested Pairing: 2023 Tualatin Estate White Pinot Noir*

Additions

grilled chicken  
\$9

pacific white shrimp  
\$10

seared salmon\*  
\$18

Thursday Special

**PRIME RIB\*** | 8 oz. \$32 | 16 oz. \$64

seasonal vegetable, potato gratin, au jus, horseradish

*Gluten Free*

*Suggested Pairing: 2020 Pambrun Cabernet Sauvignon*

**TARRAGON SHRIMP** | \$24

mascarpone, shallots, tomato, crispy prosciutto, grilled baguette

*Can be made Gluten Free*

*Suggested Pairing: 2023 Estate Chardonnay*

**LAKESIDE BURGER\*** | \$24

1/3lb. american wagyu beef, peppered bacon, caramelized onions, brie, mushroom aioli, arugula, brioche bun

*Can be made with Gluten Free Bun - \$2*

*Add truffle- \$3*

*Suggested Pairing: 2022 Elton Pinot Noir*

**SPRING PEA RISOTTO** | \$32

burrata cheese, grilled asparagus, artichokes

*Vegetarian, can be Dairy Free*

*Suggested Pairing: 2023 Bernau Block Chardonnay*

**ROASTED CHICKEN** | \$34

corn veloute, roasted potatoes, charred corn salsa  
roasted pepper

*Gluten Free*

*Suggested Pairing: 2023 Bernau Block Pinot Noir*

**PAN ROASTED SALMON\*** | \$35

wild rice pilaf, grain mustard beurre blanc, apple-celeriac remoulade

*Gluten Free, can be made Dairy Free*

*Suggested Pairing: 2023 Elton Chardonnay*

**FILET MIGNON\*** | \$68

8 oz. filet, potato gratin, wild mushroom demi glace, asparagus

*Gluten Free, can be made Dairy Free*

*Suggested Pairing: 2020 Pambrun Chysologue*

Dessert

**DARK CHOCOLATE DELICE** | \$18

cappucino gelato, salted caramel, cocoa tuile

*Gluten Free*

**STICKY TOFFEE PUDDING** | \$19

candied pecan, dates, toffee sauce, vanilla bean ice cream

*Gluten Free, can be made Nut Free*

**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

Ask your server for current varieties

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