

WILLAMETTE VALLEY
VINEYARDS

Chef's Counter

WINE TASTING & SMALL PLATES

2024 SAUVIGNON BLANC

————— *paired with* —————

ASPARAGUS SALAD

grilled asparagus, pickled white asparagus, compressed carrot,
farmer's cheese, watermelon radish, gremolata, olive oil

2019 ELTON CHARDONNAY

————— *paired with* —————

DUNGENESS CRAB CAKE

lemongrass, garlic, ginger, scallion, arugula, shaved carrot

2022 ELTON SELF-ROOTED
PINOT NOIR

————— *paired with* —————

HERB CRUSTED STEELHEAD

english peas, foraged mushrooms, caramelized onion, dijon,
fingerling potatoes, beurre rouge

2013 LATE HARVEST RIESLING

————— *paired with* —————

ORANGE DREAM CAKE

orange-olive oil cake, vanilla gelato, orange fluid gel,
milk crumbs, honey snap

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

DJ MacIntyre

Wine & Culinary Director



Jarred Henry

Winery Chef

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