

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

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

Small Pairings

Mixed Olives, Feta, Valencia Almonds | \$18 Bread & Butter | \$8
Scratch Soup of the Day | \$10 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

mama lil's peppers, fresh vegetables, traditional greek pita

Vegan; Gluten Free upon request

suggested pairing: 2024 Estate Rosé of Pinot Noir

White Truffle Crème Fraîche Dip | \$15

parmesan, chives, roasted garlic, potato chips

Gluten Free upon request

suggested pairing: 2024 Estate Pinot Gris

Crispy Pork Guanciale Salad | \$17

grilled endive, compressed apple, radish, pomegranate seeds, frisée,
pepita purée, shaved parmesan, champagne vinaigrette

Gluten Free; Dairy Free upon request

suggested pairing: 2023 Estate Chardonnay

Radicchio & Citrus Salad | \$18

romaine, radicchio, citrus segments, cucumber, shaved carrot,
feta, cilantro-lime vinaigrette

Gluten Free; Dairy Free or Vegan upon request

Add Grilled Tuna | \$11

suggested pairing: 2023 Griffin Creek Viognier

Grilled Ahi Tuna Crudo* | \$24

chili oil, shallot, mango, cucumber, lime vinaigrette,
micro cilantro, fried wonton

Dairy Free; Gluten Free upon request

suggested pairing: 2023 Tualatin Estate White Pinot Noir

Hatch Chile Cavatappi & Cheese | \$26

jalapeño sausage, gruyère, cheddar, parmesan, toasted bread topping

Vegetarian upon request

suggested pairing: 2022 Elton Chardonnay

Shepard's Pie | \$29

braised lamb, red wine, onion, carrot, green peas, whipped potato

Gluten Free

suggested pairing: 2023 Estate Pinot Noir

Smoked Moroccan Steelhead* | \$38

fennel, preserved lemon, red pepper, parsley, warm farro grains,
pumpkin seeds, lemon citronnette chutney

Dairy Free

suggested pairing: 2023 Estate Chardonnay

Willamette Backyard Smash Burger* | \$26

½ lb. american wagyu beef patty, white cheddar, sharp cheddar,
thick cut pepper bacon, red onion, tomato, frisée, mayonnaise,
ketchup, dill pickles, salted potato bun

Gluten Free upon request

suggested pairing: 2022 Métis Walla Walla Blend

Dessert

Black Forrest Cake | \$16

drunken cherry jam, cocoa pastry cream, whipped chocolate ganache

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!

Pomodoro Flatbread | \$26

confit sun-dried tomato, spinach, blue cheese crumble, garlic oil, pine nut bread crumb, fresh cracked black pepper

Gluten Free upon request

Spicy Del Rey Flatbread | \$26

chorizo, smoked mozzarella, red onions, arugula, hot honey, parmesan, marinara

Gluten Free upon request

KIDS MENU (12 AND UNDER)

Hummus & Fresh Vegetables | \$7.5

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

Kids Pizza | \$8

NON-ALCOHOLIC

United Sodas | \$7

flavors: sour blueberry, young mango, white grape, strawberry basil

San Pellegrino Sparkling Water 1L | \$9

Bottled Water | \$3

CRAFT BEER | \$9

Breakside Brewery | Wanderlust IPA

Portland, OR | ABV 6.5% | IBU 64

Pelican Brewery | Beach Beer

Pacific City, OR | ABV 4.5% | IBU 20

* 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.

DJ MacIntyre
Wine & Culinary Director



Jarred Henry
Winery Chef

WillametteValleyVineyards.com
8800 Enchanted Way SE · Turner, OR 97392
Jim Bernau, Founder/President