

WILLAMETTE VALLEY  
VINEYARDS

# Menu Selections

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

**TRUFFLE FRIES with PORCINI AIOLI** | \$11

**SPICED CAULIFLOWER** | \$17  
green chile chutney, toasted sesame dressing,  
cilantro, cashews

*Suggested Pairing: 2024 Estate Pinot Gris*

**VICHYSOISE SOUP** | \$16  
lardons, croutons, chive oil

*Can be made Gluten Free*

*Suggested Pairing: 2023 Whole Cluster Pinot Noir*

**ARTISAN CHEESE BOARD** | \$38  
seasonal accoutrement and local artisan bread

*Can be made Gluten Free*

*Suggested Pairing: 2024 Griffin Creek Viognier*

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

*Can be made Gluten Free*

*Suggested Pairing: 2023 Bernau Estate Pinot Noir*

**WEST COAST OYSTERS**  
half dozen | \$23   dozen | \$42  
mignonette, fresno hot sauce

*Gluten Free*

*Suggested Pairing: 2024 Sauvignon Blanc*

**PEPPER CRUSTED TUNA** | \$22  
peanuts, crispy wontons, cabbage slaw, orange gastrique,  
white miso dressing

*Can be made Gluten Free*

*Suggested Pairing: 2023 Estate Chardonnay*

## Thursday Special

*available after 4pm*

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

*Gluten Free*

*Suggested Pairing: 2022 Griffin Creek Cabernet Sauvignon*

**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 made Vegan, Vegetarian and Dairy Free*

*Suggested Pairing: 2024 Sauvignon Blanc*

**KOHLRABI SALAD** | \$22

jicama, arugula, carrots, mandarins, peanuts, sesame seeds  
hoisin dressing

add pacific shrimp | \$12   add chicken | \$9   add salmon | \$18

*Gluten Free. Can be made Vegan, Vegetarian*

*Suggested Pairing: 2024 Estate Pinot Gris*

**SPRING PEA RISOTTO** | \$32

artichokes, grilled asparagus, peas, burrata cheese

add pacific shrimp | \$12   add chicken | \$9   add salmon | \$18

*Gluten Free, can be made Vegetarian, and Dairy Free*

*Suggested Pairing: 2023 Bernau Estate Pinot Noir*

**CHICKEN PAILLARD** | \$32

caper berry, cherry tomato, spring mix salad,  
preserved lemon butter sauce, basil aioli

*Gluten Free*

*Suggested Pairing: 2022 Griffin Creek Cabernet Sauvignon*

**ROASTED SALMON** | \$34

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

*Gluten Free, can be made Dairy Free*

*Suggested Pairing: 2023 Whole Cluster Pinot Noir*

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

asparagus, potato puree, green peppercorn sauce

*Gluten Free, can be made Dairy Free*

*Suggested Pairing: 2022 Métis Walla Walla Red Blend*

## Dessert

**DARK CHOCOLATE DELICE** | \$18

coffee ice cream, salted caramel, cocoa tuile

*Gluten Free*

**PINEAPPLE UPSIDE-DOWN CAKE** | \$18

spiced rum caramel, pineapple chips, coconut sorbet

*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.