

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** | \$9

TRUFFLE FRIES | \$10

DAILY ARTISANAL SOUP | \$15
please inquire with your server

PAN SEARED HARICOT VERTS | \$14
garlic, shallot, tarragon, butter, white wine
Gluten Free

Suggested Pairing: 2023 Dry Reisling

BACON WRAPPED DATES | \$18
medjool dates, blue cheese, bacon, fennel honey
Gluten Free

Suggested Pairing: 2022 Griffin Creek Tempranillo

CASCADIA BOARD | \$47
cured meats and local cheese with
seasonal accoutrements and local artisan bread
Can be made Gluten Free

Suggested Pairing: 2024 Sauvignon Blanc

GREEN GODDESS HUMMUS | \$15
summer vegetables, traditional pita
Can be made Gluten Free

Suggested Pairing: 2024 Tualtin Estate White Pinot Noir

LOADED POTATO SKINS | \$12
caramelized onions, brisket, fontina, peppers, scallion
Gluten Free

Suggested Pairing: 2022 Tualatin Estate Pinot Noir

AHI TUNA TARTARE* | \$22
avocado mousse, cucumber salad, fried wontons
Can be made Gluten Free

Suggested Pairing: 2023 Dry Reisling

SPRING SALAD | \$17

mixed green salad with stone fruit mustard vinaigrette,
goat cheese, snap peas, shaved fennel, toasted pistachio
Gluten Free, Can be made Dairy Free

Suggested Pairing: 2023 Founders Reserve Pinot Noir

ADDITIONS

| | | |
|----------------------------------|--------------------------------------|--|
| 8 oz. grilled chicken \$14 | 4 ea. pacific white shrimp \$9 | 7 oz. plank roasted steelhead \$20 |
|----------------------------------|--------------------------------------|--|

SHRIMP AND GRITS | \$22

shrimp, grits, cajun cream sauce, crispy speck
Gluten Free

Suggested Pairing: 2023 Elton Chardonnay

GASOLINE ALLEY BURGER* | \$26

½ lb. american wagyu beef, lettuce, tomato, cheddar cheese,
stone ground aioli, brioche bun, truffle fries
add thick cut bacon | \$2
Can be made Gluten Free

Suggested Pairing: 2021 Pambrun Cabernet Sauvignon

CAVATAPPI PASTA | \$24

arrabbiata, mushrooms, manchego, pine nuts
add pacific shrimp | \$9 add chicken | \$14
Can be made Vegan or Dairy Free

Suggested Pairing: 2023 Bernau Block Pinot Noir

STEELHEAD | \$36

haricot verts, fingerling potatoes, pomegranate molasses,
roasted red pepper purée
Gluten Free

Suggested Pairing: 2023 Elton Chardonnay

GRILLED TERES MAJOR STEAK

4 oz. cut | \$28 8 oz. cut | \$46
mashed potatoes, spring vegetables, foraged mushrooms,
bordelaise sauce
Gluten Free

Suggested Pairing: 2022 Natoma Zinfandel

Dessert

DARK CHOCOLATE CHEESECAKE | \$16

strawberry coulis, chocolate crumb
Gluten Free

HAZELNUT DACQUOISE CAKE | \$16

Gluten Free

ASSORTED MACARONS | \$14

blueberry cheesecake, watermelon, funfetti,
pink lemonade, cotton candy, red velvet
Gluten Free

**2021 QUINTA RESERVA PORT-STYLE
PINOT NOIR** | \$20

OTHER BEVERAGES

Ask your server for our cocktail, beer and other non-alcoholic beverages menu.

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness and may be served uncooked upon request