

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 TOMATO BISQUE \$16 pumpkin seed pesto, basil oil, croutons <i>Vegetarian, can be Gluten Free</i> <i>Suggested Pairing: 2024 Elton Chardonnay</i> CASCADIA BOARD \$47 cured meats and local cheese with seasonal accoutrements and local artisan bread Cheese Board Only \$39 <i>Can be made Gluten Free \$2</i> <i>Suggested Pairing: 2022 Elton Pinot Noir</i> PLANK ROASTED MUSHROOMS \$18 lemon, thyme, garlic, arugula, frisée <i>Vegan, Gluten Free, Dairy Free</i> <i>Suggested Pairing: 2023 Estate Pinot Noir</i>	TARRAGON SHRIMP \$24 mascarpone, shallots, tomato, crispy prosciutto, grilled baguette <i>Can be made Gluten Free</i> <i>Suggested Pairing: 2023 Estate Chardonnay</i> LAKESIDE BURGER* \$24 1/3lb. american wagyu beef, peppered bacon, caramelized onions, brie, mushroom aioli, arugula, brioche bun Add truffle \$3 <i>Can be made with Gluten Free Bun \$2</i> <i>Suggested Pairing: 2022 Elton Pinot Noir</i> TAGLIATELLE PASTA \$33 iberico pork chorizo, parmesan cheese, roasted patty pan squash, tomato <i>can be made Dairy Free or Vegetarian</i> <i>Suggested Pairing: 2023 Bernau Block Pinot Noir</i> ROASTED CHICKEN \$34 corn veloute, roasted potatoes, charred corn salsa, roasted pepper <i>Gluten Free</i> <i>Suggested Pairing: 2023 Bernau Block Pinot Noir</i> PAN ROASTED SALMON* \$35 wild rice pilaf, grain mustard beurre blanc, apple-celeriac remoulade <i>Gluten Free, can be made Dairy Free</i> <i>Suggested Pairing: 2024 Elton Chardonnay</i> FILET MIGNON* \$68 8 oz. filet, potato gratin, wild mushroom demi glace, haricot vert <i>Gluten Free, can be made Dairy Free</i> <i>Suggested Pairing: 2020 Pambrun Cabernet Sauvignon</i>
PANZANELLA \$22 champagne dressing, brioche croutons, prosciutto, arugula, artichokes, tomatoes, cucumbers, grilled peaches, parmesan cheese <i>can be made Gluten Free, Vegetarian or Dairy Free</i> <i>Suggested Pairing: 2021 Domaine Willamette Brut</i> HEIRLOOM TOMATO CAPRESE \$24 burrata cheese, pesto, basil oil, balsamic reduction crispy prosciutto <i>Gluten Free, Can be made Vegetarian or Dairy Free</i> <i>Suggested Pairing: 2024 Elton Chardonnay</i>	
Additions grilled chicken \$9 pacific white shrimp \$12 seared salmon* \$19	
Thursday Special PRIME RIB* 8 oz. \$32 16 oz. \$64 seasonal vegetable, potato gratin, au jus, horseradish <i>Gluten Free</i> <i>Suggested Pairing: 2020 Pambrun Cabernet Sauvignon</i>	

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.

Dessert

DARK CHOCOLATE DELICE | \$18
cappucino gelato, salted caramel, cocoa tuile

PAVLOVA | \$19
passion fruit curd, macerated strawberries,
white chocolate ganache
Gluten Free

ICE CREAM and SORBET | \$8