

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

GAZPACHO | \$15
heirloom tomatoes, bell peppers, cantaloupe
Gluten Free

Suggested Pairing: 2024 Sauvignon Blanc

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

Suggested Pairing: 2024 Estate Pinot Gris

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

Suggested Pairing: 2022 Elton Pinot Noir

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

Suggested Pairing: 2022 Métis Walla Wallla Blend

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

Suggested Pairing: 2024 Sauvignon Blanc

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

Suggested Pairing: 2022 Elton Pinot Noir

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

Suggested Pairing: 2024 Sauvignon Blanc

CAPRESE SALAD | \$17
heirloom tomatoes, basil, mozzarella, balsamic reduction
Gluten Free

Suggested Pairing: 2024 Tualatin Estate Chardonnay

ADDITIONS

8 oz. grilled
chicken
\$14

SHRIMP AND GRITS | \$22

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

Suggested Pairing: 2024 Tualatin Estate 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: 2022 Métis Walla Wallla Blend

CAVATAPPI PASTA | \$26
lemon, tarragon, cream sauce, manchego, pine nuts
add pacific shrimp | \$9 add chicken | \$14 add steelhead | \$20
Can be made Vegan or Dairy Free

Suggested Pairing: 2024 Tualatin Estate Chardonnay

STEELHEAD | \$36
charred corn salad, grilled zucchini, honey lime vinaigrette
Gluten Free, Dairy Free

Suggested Pairing: 2024 Sauvignon Blanc

RUSTIC RIBEYE STEAK | \$65
12 oz. ribeye steak, grilled broccolini,
roasted fingerling potatoes, chimichurri
Gluten Free, Dairy Free
Suggested Pairing: 2021 Pambrun Chrysologue Red Blend

Dessert

DARK CHOCOLATE CHEESECAKE | \$16
strawberry coulis, chocolate crumb
Gluten Free

HAZELNUT MOUSSE CAKE | \$16

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