

WILLAMETTE VALLEY
VINEYARDS

Chef's Counter

WINE TASTING & SMALL PLATES

2025 PAMBRUN ESTATE ROSÉ

— *paired with* —

WATERMELON & TOMATO GAZPACHO

sparkling granita, feta, basil oil

2017 DOMAINE WILLAMETTE
EXTENDED TIRAGE BRUT

— *paired with* —

FOCACCIA & IBÉRICO HAM

house salted butter, thinly shaved ibérico ham,
micro arugula, rosemary, thyme

2022 LOEZA PINOT NOIR

— *paired with* —

PRAWNS & GRITS

fresh tomato arrabbiata, panko gremolata, fried grit cake

2025 MAISON BLEUE
VOLTIGEUR VIOGNIER

— *paired with* —

OLIVE OIL-BASIL CAKE

tomato-cherry jam, sweet cream ice cream

** Consuming raw or undercooked seafood may increase risk of foodborne illness.*

DJ MacIntyre

Wine & Culinary Director



Jarred Henry

Winery Chef

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