

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

CLAM CHOWDER | \$16
bacon lardons, croutons, olive oil
can be made Gluten Free
Suggested Pairing: 2023 Bernau Block Chardonnay

CASCADIA BOARD | \$47
cured meats and local cheese with
seasonal accoutrements and local artisan bread
Cheese Board Only | \$39
Can be made Gluten Free - \$2
Suggested Pairing: 2023 Bernau Block Pinot Noir

PLANK ROASTED MUSHROOMS | \$18
lemon, thyme, garlic, arugula, frisée
Vegan, Gluten Free, Dairy Free
Suggested Pairing: 2023 Estate Pinot Noir

ROASTED CABBAGE WEDGE | \$23
bacon, pear, cabbage, Mimolette cheese, crispy chickpeas,
Aji Verde dressing, espelette butter
Gluten free, can be made Vegetarian
Suggested Pairing: 2023 Estate Chardonnay

ROASTED BEET SALAD | \$25
roasted beets, pesto, pumpkin seeds, citrus vinaigrette,
burrata, orange supremes, horseradish jelly
Gluton Free, can be made Dairy Free
Suggested Pairing: 2023 Tualatin Estate White Pinot Noir

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
Gluten Free
Suggested Pairing: 2020 Pambrun Cabernet Sauvignon

TARRAGON SHRIMP | \$24
mascarpone, shallots, tomato, crispy prosciutto,
grilled baguette
Can be made Gluten Free
Suggested Pairing: 2023 Estate Chardonnay

LAKESIDE BURGER* | \$24
1/3lb. american wagyu beef, peppered bacon, caramelized onions,
brie, mushroom aioli, arugula, brioche bun
Can be made with Gluten Free Bun - \$2
Add truffle- \$3
Suggested Pairing: 2023 Bernau Block Pinot Noir

SPINACH CAVATELLI PASTA | \$33
sausage ragu bianco, parmesan cheese, butternut squash, rapini
can be made Vegetarian or Dairy Free
Suggested Pairing: 2022 Signature Cuvee Pinot Noir

ROASTED CHICKEN | \$34
corn veloute, roasted potatoes, charred corn salsa,
roasted pepper
Gluten Free
Suggested Pairing: 2023 Bernau Block Pinot Noir

PAN ROASTED SALMON* | \$35
wild rice pilaf, grain mustard beurre blanc,
apple-celeriac remoulade
Gluten Free, can be made Dairy Free
Suggested Pairing: 2023 Elton Chardonnay

FILET MIGNON AU POIVRE* | \$70
cauliflower, rainbow chard, peppercorn demi, glazed pearl onions
Gluten Free, can be made Dairy Free
Suggested Pairing: 2020 Pambrun Chysologue

Dessert

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

STICKY TOFFEE PUDDING | \$19
candied pecan, dates, toffee sauce, vanilla bean ice cream
Gluten Free, can be made Nut Free

ICE CREAM and SORBET | \$8
ask your server for daily selections

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.