

WILLAMETTE VALLEY
VINEYARDS

Menu Selections

Taking inspiration from our wines’ characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

BREAD with BUTTER | \$9

ROASTED NUTS | \$7

MARINATED OLIVES | \$9

TRUFFLE FRIES with PORCINI AIOLI | \$11

SPICED CAULIFLOWER | \$17
green chilli chutney, toasted sesame dressing,
cilantro, cashews

Suggested Pairing: 2024 Sauvignon Blanc

POTATO LEEK SOUP | \$16
lardons, croutons, chive oil

Can be made Gluten Free
Suggested Pairing: 2024 Gamay Noir

ARTISAN CHEESE BOARD | \$38
seasonal accoutrement and local artisan bread

Can be made Gluten Free
Suggested Pairing: 2023 Estate Chardonnay

CASCADIA BOARD | \$46
cured meats and local cheese with
seasonal accoutrement and local artisan bread

Can be made Gluten Free
Suggested Pairing: 2023 Estate Pinot Noir

WEST COAST OYSTERS
half dozen | \$23 dozen | \$42
mignonette, fresno hot sauce

Gluten Free
Suggested Pairing: 2025 Estate Rosé of Pinot Noir

PEPPER CRUSTED TUNA | \$22
peanuts, crispy wontons, cabbage slaw, orange gastrique,
white miso dressing

Can be made Gluten Free
Suggested Pairing: 2023 Dry Riesling

Thursday Special

available after 4pm

PRIME RIB | 8 oz. \$32 | 16 oz. \$64
garlic mashed potatoes, seasonal vegetables,
au jus, horseradish cream

Gluten Free
Suggested Pairing: 2022 Griffin Creek Cabernet Franc

HEIRLOOM TOMATO CAPRESE | \$24
burrata, crispy prosciutto, cucumber, basil oil, pesto,
balsamic reduction
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$19
Gluten Free, Can be made Vegan, Vegetarian and Dairy Free
Suggested Pairing: 2025 Estate Rosé of Pinot Noir

SUMMER PANZANELLA | \$22
arugula, artichokes, tomatoes, cucumber, peaches, prosciutto,
parmesan cheese, brioche croutons, champagne dressing
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$19
Gluten Free, Can be made Vegan, Vegetarian
Suggested Pairing: 2025 Pinot Blanc

FORAGED MUSHROOM RISOTTO | \$32
truffled parmesan cream, wild mushrooms, bacon lardons
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$19
Gluten Free, can be made Vegetarian, and Dairy Free
Suggested Pairing: 2023 Estate Pinot Noir

ROASTED CHICKEN | \$32
aji verde, cabbage curtido
Gluten Free, can be done dairy free
Suggested Pairing: 2022 Signature Cuveé Pinot Noir

HALIBUT | \$42
pipián sauce, crispy potatoes, grilled corn relish
substitute salmon | \$35
Gluten Free, can be made Dairy Free
Suggested Pairing: 2024 Gamay Noir

FILET MIGNON AU POIVRE* | \$68
hericot verts, pommes purée, green peppercorn sauce
Gluten Free, can be made Dairy Free
Suggested Pairing: 2023 Pambrun Malbec

Dessert

DARK CHOCOLATE DELICE | \$19
coffee ice cream, salted caramel, cocoa tuile
Gluten Free

PAVLOVA | \$18
passion fruit curd, macerated strawberries,
white chocolate ganache
Gluten Free

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

OTHER BEVERAGES

CRAFT COCKTAILS | \$14 DRAFT BEER | \$8 FRENCH PRESS COFFEE, TEA, SPARKLING WATER
Ask your server for current varieties

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.
Not all ingredients are listed. Please inform your tasting room associate of any allergies or dietary restrictions.