

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

FRENCH ONION SOUP | \$15
gruyere, crostini, chives
Can be made Gluten Free

Suggested Pairing: 2022 Tualatin Estate Pinot Noir

ARTICHOKE CRAB DIP | \$18
blue crab, artichokes, parmesan, toasted baguette
Can be made Gluten Free

Suggested Pairing: 2025 Maison Bleue Voltigeur Viognier

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: 2023 Bernau Estate Pinot Noir

ROASTED RED PEPPER HUMMUS | \$15
fire roasted capia peppers, crudite,
house pickles, traditional pita
Vegetarian, Can be made Gluten Free
Suggested Pairing: 2024 Auxerrois

LOADED POTATO SKINS | \$12
caramelized onions, brisket, fontina, peppers, scallion
Gluten Free
Suggested Pairing: 2022 Elton Pinot Noir

CRAB CAKES | \$28
blue crab meat, trinity, cajun aioli, lemon
Gluten Free
Suggested Pairing: 2025 Estate Rosé of Pinot Noir

FALL SALAD | \$17
mixed greens, candied pecans, dried cranberries, apple, blue
cheese, maple vinaigrette
Vegetarian, Gluten Free
Suggested Pairing: 2024 Auxerrois

ADDITIONS		
8 oz. grilled chicken	4 ea. pacific white shrimp	7 oz. plank roasted steelhead
\$14	\$9	\$20

SHRIMP AND CHORIZO | \$22
shrimp, chorizo, tomato, mascarpone, garlic, shallots, toasted baguette
Can be made Gluten Free
Suggested Pairing: 2025 Maison Bleue Voltigeur Viognier

GASOLINE ALLEY BURGER* | \$26
½ lb. american wagyu beef, bbq aioli, cheddar cheese, onion rings, pickled peppers, brioche bun, fries
upgrade to truffle fries | \$2
add thick cut bacon | \$2
Can be made Gluten Free
Suggested Pairing: 2022 Père Ami Umpqua Valley Red Blend

FORAGED MUSHROOM RISOTTO | \$25
butternut squash, chanterelle mushrooms, sage, parmesan
add pacific shrimp | \$9 add chicken | \$14 add steelhead | \$20
Vegetarian, Gluten Free, Can be made Vegan
Suggested Pairing: 2022 Tualatin Estate Pinot Noir

STEELHEAD | \$39
apple cider glaze, butternut squash puree, cannellini beans, kale, foraged mushrooms
Gluten Free
Suggested Pairing: 2024 Auxerrois

BONE-IN PORK CHOP | \$38
10oz bone-in pork chop, apple onion soubise, lardons, brussels sprouts, maple dijon gastrique
Gluten Free
Suggested Pairing: 2021 Pambrun Cabernet Sauvignon

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

2022 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