

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 <i>with</i> BUTTER \$6 WHIPPED FETA <i>with</i> HONEY AND PISTACHIOS \$10 served with pita bread GARLIC PARMESAN FRIES \$9 CASCADIA BOARD \$46 cured meats and local cheese with seasonal accoutrements and local artisan bread CHEESE BOARD ONLY \$38 <i>Can be made Gluten Free</i> <i>Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir</i> MISO MAPLE CRISPY BRUSSELS SPROUTS \$10 miso maple glaze, togarashi, sesame seeds <i>Vegan, Gluten Free</i> <i>Suggested Pairing: 2023 Signature Cuvée Pinot Noir</i> TARRAGON SHRIMP \$19 mascarpone, shallots, tomato, crispy prosciutto, grilled baguette <i>Can be made Gluten Free</i> <i>Suggested Pairing: 2023 Estate Pinot Gris</i> POBLANO CRAB DIP \$19 lump crab, zucchini, roasted poblano peppers, parmesan, served with corn tortilla chips <i>Gluten Free</i> <i>Suggested Pairing: 2023 Bernau Block Chardonnay</i>	MEDITERRANEAN WAGYU BURGER* \$26 ½ lb. wagyu beef, tahini herb yogurt, pickled red onion, arugula, greek sheeps milk cheese, challah bun, fries <i>Can be made Gluten Free</i> <i>Suggested Pairing: 2023 Bernau Block Pinot Noir</i> Available after 3pm COCONUT CURRY RISOTTO \$24 asparagus, tear drop peppers, spinach, carrot, chimichuri add white shrimp \$9 <i>Gluten Free, Can be made Vegetarian and Vegan</i> <i>Suggested Pairing: 2023 Tualatin Estate White Pinot Noir</i> PAN SEARED CHICKEN \$32 red wine mushroom sauce, green beans, fingerling potatoes <i>Gluten Free</i> <i>Suggested Pairing: 2022 Bernau Estate Pinot Noir</i> CHERRY & CHAR SALMON* \$40 cherry ginger glaze, purple sweet potato purée, charred broccolini, grilled pineapple salsa <i>Gluten Free, Dairy Free</i> <i>Suggested Pairing: 2024 Estate Rosé of Pinot Noir</i> THURSDAY SPECIAL PRIME RIB* 8 oz. \$32 16 oz. \$64 broccolini, fingerlings potatoes, au jus, horseradish <i>Gluten Free</i> <i>Suggested Pairing: 2020 Pambrun Chrysologue Red Blend</i>
CAESAR SALAD \$13 romaine, caesar dressing, house croutons, parmesan <i>Can be made Gluten Free and Dairy Free</i> ITALIAN TRIO SALAD \$14 house greens medley, shaved red onion, charred broccolini, roasted red peppers, sunflower seeds, parmesan,crispy chickpeas, house creamy italian dressing <i>Gluten Free</i> Salad Additions grilled chicken \$8 blackened salmon* \$14 white shrimp \$9	Dessert COFFEE CRÈME BRÛLÉE \$10 <i>Gluten Free and Vegetarian</i> ICE CREAM <i>and</i> SORBET \$8 ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$15 DRAFT BEER | \$6 FRENCH PRESS COFFEE, TEA, SPARKLING WATER, GINGER BEER | \$3

Ask your server for current varieties

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