

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

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

SMALL PAIRINGS

Mixed Olives, Feta, Valencia Almonds | \$18
Scratch Soup of the Day | \$10

Bread & Butter | \$8
Truffle Fries | \$10

Featured Pairings

Cascadia Board | \$47

cured meats, artisan cheeses, seasonal accouterments, croccantini

Gluten Free upon request

suggested pairing: 2023 Elton Self-Rooted Pinot Noir

Baked Brie | \$19

puff pastry, tomato-cherry jam, baguette

suggested pairing: 2024 Kittyhawk Pinot Noir

Whipped Butternut Squash Dip | \$18

maple-balsamic reduction, pepita crumble, greek pita

Vegan; Gluten Free upon request

suggested pairing: 2025 Estate Rosé of Pinot Noir

Rainbow Carrots | \$19

soft cheese, maple-balsamic glaze, butter,

pepita crumble, rosemary oil

Gluten Free, Vegetarian

suggested pairing: 2023 Tualatin Estate Chardonnay

Duck Confit Salad | \$25

gold potato, maple-mustard vinaigrette, shallot,

herbed farmers cheese

Gluten Free; Dairy Free upon request

suggested pairing: 2025 Pinot Blanc

Chicken & Mushroom Farfalle | \$28

6 oz. chicken breast, chicken glaze, marsala wine,
cremini mushroom, foraged mushrooms, brown shimeji,
shallot, garlic, shaved parmesan

Vegetarian upon request

suggested pairing: 2022 Loeza Pinot Noir

Citrus Crusted Dover Sole | \$32

pomme purée, mojo de ajo

Gluten Free

suggested pairing: 2023 Estate Chardonnay

Porcini Steelhead | \$38

black lentils, acini di pepe, spinach, butter,

tomato coulis, rosemary oil

Gluten Free upon request

suggested pairing: 2023 Estate Pinot Noir

Braised Beef Short Ribs | \$58

pomme purée, rainbow carrots, mushrooms,

drunken cherries, demi-glace, butter

Gluten Free

suggested pairing: 2023 Bernau Block Pinot Noir

Roasted Onion & Bacon Smash Burger | \$26

½ lb. american wagyu beef patty, thick-cut pepper bacon,
sliced havarti, mayo, roasted onion-black pepper jam, crispy onion,
butter lettuce, tomato, salted potato bun, truffle fries

Gluten Free upon request

suggested pairing: 2022 Père Ami Umpqua Valley Blend

Dessert

Apple Pie | \$16

granny smith apples, extra sharp white cheddar, cinnamon whip

Ice Creams & Sorbet | \$8

Ask about our current selections

Wood Fired Flatbread

Available Thursday to Sunday

Pinot & Pie Special:

Enjoy a complimentary flatbread with the purchase of four bottles of eligible wines. Ask an associate for their favorite pairing!

Loaded Potato Flatbread | \$28

herbed potato, garlic cream sauce, sharp cheddar, bacon, green onion, sour cream, mozzarella

Gluten Free upon request

Willamette Veggie Flatbread | \$28

sliced green olive, diced tomato, basil, roasted red pepper, balsamic, marinara, mozzarella, parmesan

Gluten Free upon request

KIDS MENU (12 AND UNDER)

Butter & Parmesan Pasta | \$6

Grilled Cheese | \$6

Kids Pizza | \$8

NON-ALCOHOLIC

Craft Sodas | \$6

San Pellegrino Sparkling Water 1L | \$9

Bottled Water | \$3

CRAFT BEER | \$9

Breakside Brewery | Wanderlust IPA

Portland, OR | ABV 6.5% | IBU 64

Pelican Brewery | Beach Beer

Pacific City, OR | ABV 4.5% | IBU 20

* Some dishes may include common allergens or be served lightly cooked to preserve flavor; consuming raw or undercooked meats or seafood may increase health risks. Please share any dietary needs with your Tasting Room Associate.

DJ MacIntyre
Wine & Culinary Director



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