

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
parmesan cheese

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: 2024 Tualatin Estate Chardonnay

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

Can be made Gluten Free
Suggested Pairing: 2024 Whole Cluster Pinot Noir

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

Gluten Free
Suggested Pairing: 2022 Domaine Willamette Brut Rosé

BABY KALE CAESAR | \$23
mimolette cheese, caesar-pesto dressing, garlic croutons
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$19

Gluten Free, can be made Vegetarian and Dairy Free
Suggested Pairing: 2024 Tualatin Estate Chardonnay

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: 2021 Pambrun Cabernet Sauvignon

PANZANELLA | \$24

walnuts, arugula-frisee mix, apples, roasted delicata squash,
pomegranate seeds, croutons, goat cheese, citrus-maple dressing
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$19

Gluten Free, can be made Vegan and Vegetarian
Suggested Pairing: 2025 Pinot Blanc

SPINACH CASERECCE PASTA | \$32
ragù bianco, butternut squash, rapini, parmesan cheese
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$19

Gluten Free, can be made Vegetarian and Dairy Free
Suggested Pairing: 2022 Griffin Creek Tempranillo

COQ AU VIN | \$34
marinated chicken, kabocha mash, baby carrots,
glazed pearl onion, crimini mushrooms

Gluten Free, can be made dairy free
Suggested Pairing: 2023 Hannah Pinot Noir

STEELHEAD | \$37
corn velouté, roasted cauliflower, bacon, wild mushrooms

Gluten Free, can be made Dairy Free
Suggested Pairing: 2024 Gamay Noir

DRY AGED RIBEYE* | \$70
butternut squash purée, brussels sprouts, port-demi glace

Gluten Free, can be made Dairy Free
Suggested Pairing: 2021 Pambrun Cabernet Sauvignon

Dessert

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

Gluten Free

STICKY TOFFEE PUDDING | \$20
butterscotch sauce, candied walnuts, vanilla bean gelato

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.