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* BUTTER | $6

WHIPPED FETA *with* HONEY AND PISTACHIOS | $10
served with pita bread

GARLIC PARMESAN FRIES | $10

CASCADIA BOARD | $47
cured meats and local cheese with seasonal accoutrements and local artisan bread

CHEESE BOARD ONLY | $38
Can be made Gluten Free
Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir

MISO MAPLE CRISPY BRUSSELS SPROUTS | $11
miso maple glaze, togarashi, sesame seeds
Vegan, Gluten Free
Suggested Pairing: 2023 Signature Cuvée Pinot Noir

TARRAGON SHRIMP | $19
mascarpone, shallots, tomato, crispy prosciutto, grilled baguette
Can be made Gluten Free
Suggested Pairing: 2023 Estate Pinot Gris

POBLANO CRAB DIP | $19
lump crab, zucchini, roasted poblano peppers, parmesan, served with corn tortilla chips
Gluten Free
Suggested Pairing: 2023 Bernau Block Chardonnay

CAESAR SALAD | $13
romaine, caesar dressing, house croutons, parmesan
Can be made Gluten Free and Dairy Free
half salad | $7

ITALIAN TRIO SALAD | $14
house greens medley, shaved red onion, charred broccolini, roasted red peppers, sunflower seeds, parmesan,crispy chickpeas, house creamy italian dressing
Gluten Free
half salad | $8

Salad Additions
grilled chicken | $8 blackened salmon* | $14
white shrimp | $9

MEDITERRANEAN WAGYU BURGER* | $26
½ lb. wagyu beef, tahini herb yogurt, pickled red onion, arugula, greek sheeps milk cheese, challah bun, fries
Can be made Gluten Free
Suggested Pairing: 2023 Bernau Block Pinot Noir

Available after 3pm

COCONUT CURRY RISOTTO | $24
asparagus, tear drop peppers, spinach, carrot, chimichuri
add white shrimp | $9
Gluten Free, Can be made Vegetarian and Vegan
Suggested Pairing: 2023 Tualatin Estate White Pinot Noir

PAN SEARED CHICKEN | $32
red wine mushroom sauce, green beans, fingerling potatoes
Gluten Free
Suggested Pairing: 2022 Bernau Estate Pinot Noir

CHERRY & CHAR SALMON* | $40
cherry ginger glaze, purple sweet potato purée, charred broccolini, grilled pineapple salsa
Gluten Free, Dairy Free
Suggested Pairing: 2024 Estate Rosé of Pinot Noir

THURSDAY SPECIAL

PRIME RIB* | 8 oz. $34 | 16 oz. $64
broccolini, fingerlings potatoes, au jus, horseradish
Gluten Free
Suggested Pairing: 2020 Pambrun Chrysologue

Dessert

COFFEE CRÈME BRÛLÉE | $10
Gluten Free and Vegetarian

ICE CREAM *and* 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.