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 | $13
parmesan cheese

SPICED CAULIFLOWER | $17
green chilli chutney, toasted cashew cream, cilantro, cashews
Suggested Pairing: 2024 Tualatin Esate White Pinot Noir

POTATO LEEK SOUP | $16
lardons, croutons, chive oil
Can be made Gluten Free
Suggested Pairing: 2024 Elton Chardonnay

ARTISAN CHEESE BOARD | $38
seasonal accoutrement and local artisan bread
Can be made Gluten Free
Suggested Pairing: 2024 Estate Pinot Gris

CASCADIA BOARD | $46
cured meats and local cheese with seasonal accoutrement and local artisan bread
Can be made Gluten Free
Suggested Pairing: 2023 Bernau Block 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
whole | $23 half | $12
mimolette cheese, caesar-pesto dressing, garlic croutons
add pacific shrimp | $12 add chicken | $9 add steelhead | $19
Gluten Free, can be made Vegetarian and Dairy Free
Suggested Pairing: 2024 Elton Chardonnay

PANZANELLA
whole | $24 half | $13
walnuts, arugula-frisee mix, apples, roasted delicata squash, cranberry, croutons, goat cheese, citrus-maple dressing
add pacific shrimp | $12 add chicken | $9 add steelhead | $19
Gluten Free, can be made Vegan and Vegetarian
Suggested Pairing: 2024 Tualatin Estate White Pinot Noir

SPINACH CASERECCE PASTA | $32
sausage ragù bianco, butternut squash, rapini, parmesan cheese
add pacific shrimp | $12 add chicken | $9 add steelhead | $19
can be made Vegetarian and Dairy Free
Suggested Pairing: 2022 Tualatin Estate Pinot Noir

COQ AU VIN | $34
marinated chicken, kabocha mash, baby carrots, glazed pearl onion, crimini mushrooms
Gluten Free, can be dairy free
Suggested Pairing: 2024 Ingram Estate Pinot Noir

STEELHEAD | $37
corn velouté, roasted cauliflower, bacon, wild mushrooms
Gluten Free, can be made Dairy Free
Suggested Pairing: 2024 Elton Chardonnay

12 OZ. DRY AGED RIBEYE* | $70
butternut squash purée, brussels sprouts, port-demi glace
Gluten Free, can be made Dairy Free
Suggested Pairing: 2022 Griffin Creek Cabernet Sauvignon

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: 2022 Maison Bleue Voyageur Syrah

Dessert

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

STICKY TOFFEE PUDDING | $19
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.