

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 HOUSE CULTURED BUTTER | \$6

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

GARLIC PARMESAN FRIES | \$9

FEATURED SOUP | \$15
please ask your server for today's soup
Can be Gluten Free

Suggested Pairing: 2023 Estate Chardonnay

CASCADIA BOARD | \$46
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 SPROUT | \$10
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

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, Can be made Vegan

Salad Additions

grilled chicken | \$8 blackened salmon* | \$14
white shrimp | \$9 seared Scallops* | \$18

MEDITERRANEAN WAGYU BURGER* | \$26
1/2 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

SAFFRON RISOTTO | \$24
mushrooms, spinach, ricotta, parmesan, almond
gremolata

Gluten Free, Vegetarian, Can be made Vegan and Nut Free

Suggested Pairing: 2023 Tualatin Estate White Pinot Noir

HONEY SAGE RUBBED CHICKEN | \$32
slow-roasted cannellini beans, duck confit, bacon lardons,
kale, red wine reduction

Gluten Free

Suggested Pairing: 2022 Bernau Estate Pinot Noir

CHERRY & CHAR SALMON* | \$40
cherry ginger glaze, purple sweet potato puree,
charred broccolini, grilled pineapple salsa

Gluten Free, Dairy Free

Suggested Pairing: 2024 Estate Rosé of Pinot Noir

RUSTIC RIBEYE & ROOT VEGETABLES* | \$65
12 oz. seasoned ribeye, roasted carrots,
fingerling potatoes, confit cherry tomatoes,
mustard vinaigrette slaw

add scallops | \$18 add white shrimp | \$9

Gluten Free, Nut Free

Suggested Pairing: 2022 Griffin Creek Cabernet Sauvignon

THURSDAY SPECIAL

PRIME RIB* | 8 oz. \$32 | 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.