

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 purée, 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.