

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** | \$9

**TRUFFLE FRIES** | \$10

**DAILY ARTISANAL SOUP** | \$15  
please inquire with your server

**PAN SEARED HARICOT VERTS** | \$14  
garlic, shallot, tarragon, butter, white wine  
*Gluten Free*

*Suggested Pairing: 2024 Tualtin Estate Chardonnay*

**BACON WRAPPED DATES** | \$18  
medjool dates, blue cheese, bacon, fennel honey  
*Gluten Free*

*Suggested Pairing: 2022 Griffin Creek Syrah*

**CASCADIA BOARD** | \$47  
cured meats and local cheese with  
seasonal accoutrements and local artisan bread  
*Can be made Gluten Free*

*Suggested Pairing: 2023 Founders' Reserve Chardonnay*

**GREEN GODDESS HUMMUS** | \$15  
summer vegetables, traditional pita  
*Can be made Gluten Free*

*Suggested Pairing: 2024 Pinot Blanc*

**LOADED POTATO SKINS** | \$12  
caramelized onions, brisket, fontina, peppers, scallion  
*Gluten Free*

*Suggested Pairing: 2022 Elton Pinot Noir*

**AHI TUNA TARTARE\*** | \$22  
avocado mousse, cucumber salad, fried wontons  
*Can be made Gluten Free*

*Suggested Pairing: 2024 Tualatin Estate Chardonnay*

**SPRING SALAD** | \$17

mixed green salad with stone fruit mustard vinaigrette,  
goat cheese, snap peas, shaved fennel, toasted pistachio  
*Gluten Free, Can be made Dairy Free*

*Suggested Pairing: 2022 Daedulus Pinot Noir*

## ADDITIONS

8 oz. grilled chicken \$14	4 ea. pacific white shrimp \$9	7 oz. plank roasted steelhead \$20
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**SHRIMP AND GRITS** | \$22

shrimp, grits, cajun cream sauce, crispy speck  
*Gluten Free*

*Suggested Pairing: 2022 Signature Cuvée Pinot Noir*

**GASOLINE ALLEY BURGER\*** | \$26

½ lb. american wagyu beef, lettuce, tomato, cheddar cheese,  
stone ground aioli, brioche bun, truffle fries  
add thick cut bacon | \$2  
*Can be made Gluten Free*

*Suggested Pairing: 2023 Natoma Cabernet Sauvignon*

**CAVATAPPI PASTA** | \$24

arrabbiata, mushrooms, manchego, pine nuts  
add pacific shrimp | \$9 add chicken | \$14  
*Can be made Vegan or Dairy Free*

*Suggested Pairing: 2022 Elton Pinot Noir*

**STEELHEAD** | \$36

haricot verts, fingerling potatoes, pomegranate molasses,  
roasted red pepper purée  
*Gluten Free*

*Suggested Pairing: 2023 Elton Chardonnay*

**GRILLED TERES MAJOR STEAK**

4 oz. cut | \$28 8 oz. cut | \$46  
mashed potatoes, spring vegetables, foraged mushrooms,  
bordelaise sauce  
*Gluten Free*

*Suggested Pairing: 2021 Pambrun Chrysologue Red Blend*

## Dessert

**DARK CHOCOLATE CHEESECAKE** | \$16

strawberry coulis, chocolate crumb  
*Gluten Free*

**HAZELNUT DACQUOISE CAKE** | \$16

*Gluten Free*

**ASSORTED MACARONS** | \$14

blueberry cheesecake, watermelon, funfetti,  
pink lemonade, cotton candy, red velvet  
*Gluten Free*

**2021 QUINTA RESERVA PORT-STYLE  
PINOT NOIR** | \$20

## OTHER BEVERAGES

Ask your server for our cocktail, beer and other non-alcoholic beverages menu.

\* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness and may be served uncooked upon request