

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 | \$11

SPICED CAULIFLOWER | \$17
green chile chutney, toasted sesame dressing,
cilantro, cashews

Suggested Pairing: 2024 Sauvignon Blanc

VICHYSOISE SOUP | \$16
lardons, croutons, chive oil

Can be made Gluten Free

Suggested Pairing: 2023 Estate Pinot Noir

ARTISAN CHEESE BOARD | \$38
seasonal accoutrement and local artisan bread

Can be made Gluten Free

Suggested Pairing: 2023 Bernau Block Chardonnay

CASCADIA BOARD | \$46
cured meats and local cheese with
seasonal accoutrement and local artisan bread

Can be made Gluten Free

Suggested Pairing: 2022 Elton Pinot Noir

WEST COAST OYSTERS

half dozen | \$23 doze | \$42
mignonette, fresno hot sauce

Gluten Free

Suggested Pairing: 2024 Estate Rosé of Pinot Noir

PEPPER CRUSTED TUNA | \$22
peanuts, crispy wontons, cabbage slaw, orange gastrique,
white miso dressing

Can be made Gluten Free

Suggested Pairing: 2023 Tualatin Estate White Pinot Noir

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: 2021 Griffin Creek Malbec

ROASTED BEET SALAD | \$22

burrata, orange supremes, pumpkin seed pesto, citrus vinaigrette
add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18

Gluten Free. Can be made Vegan, Vegetarian and Dairy Free

Suggested Pairing: 2023 Bernau Block Chardonnay

KOHLRABI SALAD | \$22

jicama, arugula, carrots, mandarins, peanuts, sesame seeds,
hoisin dressing

add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18

Gluten Free. Can be made Vegan, Vegetarian

Suggested Pairing: 2023 Tualatin Estate White Pinot Noir

SPRING PEA RISOTTO | \$32

artichokes, grilled asparagus, peas, burrata cheese

add pacific shrimp | \$12 add chicken | \$9 add salmon | \$18

Gluten Free, can be made Vegetarian, and Dairy Free

Suggested Pairing: 2024 Estate Rosé of Pinot Noir

CHICKEN PAILLARD | \$32

caper berry, cherry tomato, spring mix salad,
preserved lemon butter sauce, basil aioli

Gluten Free

Suggested Pairing: 2022 Elton Pinot Noir

ROASTED SALMON | \$34

wild rice pilaf, grain mustard beurre blanc,
celeriac apple remoulade

Gluten Free, can be made Dairy Free

Suggested Pairing: 2022 Hannah Pinot Noir

FILET MIGNON AU POIVRE* | \$68

asparagus, potato puree, green peppercorn sauce

Gluten Free, can be made Dairy Free

Suggested Pairing: 2021 Pambrun Chrysologue Red Blend

Dessert

DARK CHOCOLATE DELICE | \$18

coffee ice cream, salted caramel, cocoa tuile

Gluten Free

PINEAPPLE UPSIDE-DOWN CAKE | \$18

pineapple chips, coconut sorbet

Gluten Free and Vegetarian

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.