

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** | \$9

**WHIPPED FETA with HONEY & PISTACHIOS** | \$10  
served with pita bread  
*Can be made Gluten Free*

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

**BACON WRAPPED DATES\*** | \$12  
dates, blue cheese, bacon, balsamic reduction  
*Gluten Free*  
*Suggested Pairing: 2021 Bernau Block Pinot Noir*

**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: 2023 Estate Pinot Gris*

**CASHEW HUMMUS** | \$15  
spring vegetables, traditional pita  
*Vegan, Can be made Gluten Free*  
*Suggested Pairing: 2023 Estate Chardonnay*

**PLANK ROASTED MUSHROOMS** | \$17  
lemon, thyme, arugula  
*Vegan, Gluten Free, Dairy Free*  
*Suggested Pairing: 2022 Bernau Estate Pinot Noir*

**SMOKED SALMON DIP** | \$14  
fennel, white onion, fontina, lemon, grilled baguette  
*Can be made Gluten Free*  
*Suggested Pairing: 2023 Estate Chardonnay*

**TARRAGON SHRIMP** | \$19  
mascarpone, shallots, tomato, grilled baguette  
*Can be made Gluten Free*  
*Suggested Pairing: 2023 Estate Pinot Gris*

**GASOLINE ALLEY BURGER\*** | \$22  
<sup>1/3</sup> american waygu beef, brie, bacon, carmalized onions, black  
pepper shallot aioli, potato bun, truffle fries  
*Can be made Gluten Free*  
*Suggested Pairing: 2021 Maison Bleue Voyageur Syrah*

**VEGETABLE RISOTTO** | \$23  
leeks, asparagus, foraged mushrooms, parmesan, chives  
add pacific shrimp | \$9      add salmon\* | \$16  
*Gluten Free, Can be made Vegetarian, Vegan or Dairy Free*  
*Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir*

**SPRING HERB PASTA** | \$22  
toasted pine nuts, goat cheese, mushrooms  
*Suggested Pairing: 2021 Bernau Block Pinot Noir*

**GRILLED MOROCCAN CHICKEN THIGHS** | \$32  
tomatos, bell peppers, olives, fennel salad, grilled pita, schug  
*Can be made Gluten Free*  
*Suggested Pairing: 2022 Bernau Estate Pinot Noir*

**PAN SEARED SALMON\*** | \$38  
israeli couscous salad, grilled asparagus, pomegranate molasses,  
sundried tomatos, cucumber, feta, dill, lemon  
*Suggested Pairing: 2021 Bernau Block Pinot Noir*

**GRILLED TERES MAJOR STEAK\*** | \$40  
potatoe pavè , golden beet puree, calabrian chili chimichurri,  
grilled spring vegetables  
*Gluten Free, Dairy Free*  
*Suggested Pairing: 2021 Griffin Creek Griffin*

**SPRING SALAD** | \$15  
dried cranberries, feta, roasted chickpeas, shaved radishes,  
lemon herb vinaigrette  
*Gluten Free, can be made Dairy Free*  
*Suggested Pairing: 2023 Maison Bleue Viognier*

**FRIDAY AND SATURDAY SPECIAL**  
ask your server for more details

	Additions	
grilled	pacific white	pan seared
chicken	shrimp	salmon*
\$7	\$9	\$16

**DESSERT MENU AVAILABLE UPON REQUEST**  
*Suggested Pairing: 2021 Quinta Reserva Port Style Pinot Noir*

## OTHER BEVERAGES

**CRAFT COCKTAILS** | \$14    **BOTTLED BEER** | PRICING VARIES  
Ask your server for current varieties and pricing

coffee, tea, san pelligrino | \$3

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

# Dessert

**BLUEBERRY CHEESECAKE** | \$14  
graham cracker crust, blueberry topping  
*Gluten Free*

**CHOCOLATE TORTÉ** | \$14  
strawberry compote, whipped cream  
*Gluten Free*

**CHOCOLATE HAZELNUT CAKE** | \$12  
silky chocolate praline sabayon with two layers of sprinkled  
hazelnut chocolate dacquoise  
*Gluten Free*

**BONTA ICE CREAM or SORBET** | \$7  
vanilla hazelnut fudge or lemon sorbet  
*Gluten Free and may be dairy free*

**2021 QUINTA RESERVA PORT STYLE PINOT NOIR** | \$18