

WILLAMETTE VALLEY  
VINEYARDS

*Dinner Menu*

*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

**CITRUS MARINATED OLIVES** | \$9

**POTATO WEDGES with  
CARAMELIZED ONION DIP** | \$11

**FRIED BRUSSELS with BACON LARDONS,  
MUSTARD VINAIGRETTE** | \$12

**SMOKED TOMATO BISQUE** | \$15  
pumpkin seed pesto, croutons

*Can be made Gluten Free*

*Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir*

**ARTISAN CHEESE BOARD** | \$39  
seasonal accoutrement and local artisan bread

*Can be made Gluten Free*

*Suggested Pairing: 2023 Bernau Block Chardonnay*

**CASCADIA BOARD** | \$47  
cured meats and local cheese with  
seasonal accoutrement and local artisan bread

*Can be made Gluten Free*

*Suggested Pairing: 2022 Bernau Estate Pinot Noir*

**WEST COAST OYSTERS**  
half dozen | \$21   dozen | \$40  
mignonette, fresno hot sauce

*Gluten Free*

*Suggested Pairing: 2023 Estate Pinot Gris*

**TARRAGON PACIFIC SHRIMP** | \$22  
tomato, mascarpone, shallots, prosciutto, grilled baguette

*Can be made Gluten Free*

*Suggested Pairing: 2023 Dry Riesling*

*Thursday Special*

**PRIME RIB** | 8 oz. \$32 | 16 oz. \$64  
garlic roasted fingerling potatoes, seasonal vegetables,  
au jus, horseradish cream

*Gluten Free*

*Suggested Pairing: 2021 Pambrun Chrysologue*

**STRAWBERRY SALAD** | \$17

spring greens, fennel, red onion, strawberries, puffed wild rice  
goat cheese, strawberry balsamic vinaigrette

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

*Gluten Free*

*Suggested Pairing: 2023 Estate Rosé of Pinot Noir*

**CAVATAPPI** | \$24

tomato, garlic, artichoke heart, basil, squash,  
sea salt, parmesan, cream sauce

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

*Can be Vegan, Vegetarian and Dairy Free*

*Suggested Pairing: 2023 Bernau Block Chardonnay*

**ROASTED CHICKEN** | \$32

charred carrot romesco, chicken velouté,  
grilled asparagus, roasted fingerling potato

*Suggested Pairing: 2022 Bernau Estate Pinot Noir*

**PORCINI CRUSTED SALMON\*** | \$38  
beluga lentils, cous cous, spinach, tomato coulis, basil oil

*Can be made Gluten Free and Dairy Free*

*Suggested Pairing: 2022 Elton Self-Rooted Pinot Noir*

**CORIANDER CRUSTED NY STRIP** | \$67  
roasted garlic fingerling potato, chimichurri,  
grilled mango-onion salsa

*Suggested Pairing: 2021 Maison Bleue Voyageur Syrah*

*Dessert*

**DARK CHOCOLATE CHEESECAKE** | \$17  
strawberries, shaved chocolate

*Gluten Free*

**SPICED RUM CARROT CAKE** | \$17  
brown butter-orange frosting, pistachio gelato

*Gluten Free and Vegetarian*

**ICE CREAM and SORBET** | \$6  
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.