

WILLAMETTE VALLEY
VINEYARDS

Pairings Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

Boards and Starters

Mixed Olives, Feta, Valencia Almonds | \$18

Scratch Soup of the Day | \$10

Bread & Butter | \$8

Truffle Fries | \$9

Featured Pairings

Cascadia Board | \$46

cured meats, artisan cheeses, seasonal accoutrements, croccantini

Gluten Free upon request

suggested pairing: 2022 Elton Self-Rooted Pinot Noir

Sweet Potato Hummus | \$18

fresh vegetables, pickled onions, traditional greek pita

Vegan; Gluten Free upon request

suggested pairing: 2023 Estate Rosé of Pinot Noir

Crab & Artichoke Dip | \$18

parmesan, anaheim pepper, white onion, traditional greek pita

Gluten Free upon request

suggested pairing: 2023 Estate Pinot Gris

Roasted Squash & Duck Salad | \$24

delicata squash, duck confit, shallot, candied pork belly, tender greens, parmesan, pecans, maple mustard vinaigrette

Gluten Free; Dairy Free upon request

suggested pairing: 2021 Domaine Willamette Brut Rosé

Roasted Mushroom Salad | \$18

tender greens, crispy chickpeas, red peppers, cacao nibs, cherry tomatoes, hazelnuts, red wine tahini dressing

Gluten Free; Dairy Free and Vegan upon request

Add 6 oz. Strip Steak with Truffle Butter | \$16

suggested pairing: 2021 Tualatin Estate Pinot Noir

Fettucini & Clams | \$25

chili flake, manila clams, garlic, parmesan, butter, toasted bread crumb

suggested pairing: 2022 Elton Chardonnay

Meatballs & Pomodoro | \$29

sundried tomatoes, basil, parmesan, fresh cavatappi pasta, whipped ricotta

suggested pairing: 2022 Estate Pinot Noir

Lemon Herb Steelhead* | \$38

red pepper romesco, crispy brussel sprouts, yams, calamari, charred lemon

Gluten Free and Dairy Free

suggested pairing: 2023 Estate Chardonnay

Anaheim Pimento Burger* | \$24

¹/₃ lb. american wagyu beef patty, pimento spread, pepper jack cheese, pepper bacon, anaheim pepper aioli, truffle fries

Gluten Free upon request

suggested pairing: 2021 Maison Bleue Voyageur Syrah

Dessert

Caramel Apple Cake | \$14

caramel whipped cream, spiced rum crème anglaise

Ice Creams & Sorbet | \$8

inquire about our current selections

Wood Fired Flatbread

Available Thursday to Sunday

Pinot & Pie Special:

Enjoy a complimentary flatbread with the purchase of four bottles of eligible wines. Ask an associate for their favorite pairing!

Sofrito & Potato Flatbread | \$26

red pepper romesco, shredded oaxaca cheese, vegetable sofrito, crispy potato, pickled red onion, arugula

Gluten Free upon request

BBQ Chicken Flatbread | \$26

smoked mozzarella, red onions, bacon, cilantro, alabama white bbq sauce

Gluten Free upon request

KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6

Butter & Parmesan Pasta | \$6

Hummus & Fresh Vegetables | \$7.5

Fried Chicken & Fries | \$9

OTHER BEVERAGES

Polar Seltzer Water | \$4

San Pellegrino Sparkling Water | \$4

Bottled Water | \$2

Humm Kombucha | \$5

Oregon Craft Beer | \$6

Bauman Farms Cider | \$6.5

* Some of our menu items are served undercooked to preserve flavor and moisture. Undercooked seafood and meats, having never been frozen, may be hazardous to your health. Please notify your Tasting Room Associate if you would like them prepared differently.

DJ MacIntyre

Executive Winery Chef



Jarred Henry

Winery Chef

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Jim Bernau, Founder/CEO