### 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

Teatured Pairings

#### Cascadia Board | \$46

cured meats, artisan cheeses, seasonal accoutrements, croccantini

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

<sup>1</sup>/<sub>3</sub> 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

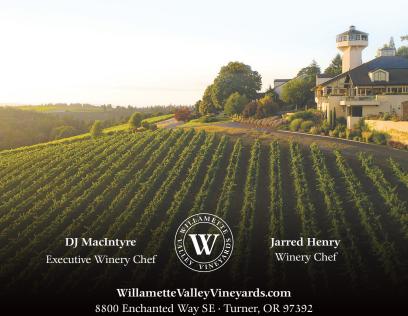
#### KIDS MENU (12 AND UNDER)

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.



Jim Bernau, Founder/CEO