

WILLAMETTE VALLEY
VINEYARDS

BEND TASTING ROOM & RESTAURANT

916 NW Wall St, Bend, OR 97703

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 | \$6

WHIPPED FETA with HONEY & PISTACHIOS | \$10

TRUFFLE FRIES | \$9

DAILY ARTISINAL SOUP | \$15
please inquire with your server

BONE MARROW | \$14
olive oil, sea salt, crostini, cultured butter, herbs

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

Cheese Board Only | \$38
Can be made Gluten Free

Suggested Pairing: 2020 Elton Pinot Noir

ROASTED GARLIC AND PARMESAN DIP | \$16

lemon, parsley, mozzarella, traditional pita
Vegetarian, Can be made Gluten Free

Suggested Pairing: 2022 Estate Pinot Noir

PLANK ROASTED MUSHROOMS | \$17

lemon, thyme, garlic, arugula
Vegan, Gluten Free, Dairy Free

Suggested Pairing: 2020 Tualatin Estate Pinot Noir

TARRAGON SHRIMP | \$19

mascarpone, shallots, tomato, crispy prosciutto,
grilled baguette
Can be made Gluten Free

Suggested Pairing: 2022 Estate Chardonnay

SEARED BEEF TENDERLOIN BITES | \$21

cumin, coriander, veal demi glace, fries
Gluten Free, Dairy Free

Suggested Pairing: 2020 Maison Bleue Voyageur

ROASTED SQUASH SALAD | \$16

baby greens, kale, dried cranberries, quinoa, red onion,
pinot poached pear, blue cheese, walnut vinaigrette

add chicken \$7 add shrimp \$9

Gluten Free, Vegetarian and can be made Vegan

Suggested Pairing: 2021 Elton Chardonnay

GASOLINE ALLEY BURGER* | \$19

1/3 american waygu beef, pickled onion straws,
pepper bacon, monterey jack, fried egg-aioli,
salted potato bun, truffle fries

Can be made Gluten Free

Suggested Pairing: 2018 Griffin Creek Merlot

Available after 3pm

BUTTERNUT SQUASH RISOTTO | \$24

caramelized onion, foraged mushroom,
spinach, chive, browned butter sage
add shrimp | \$9

Vegetarian, Gluten Free, Can be made Vegan or Dairy Free

Suggested Pairing: 2020 Elton Pinot Noir

SAVORY HERB ROASTED CHICKEN | \$32

chèvre, sun dried tomatoes, spinach, baby potatoes, cream
Gluten Free

Suggested Pairing: 2021 Bernau Estate Pinot Noir

CEDAR PLANK SALMON* | \$38

tarragon, brussels sprouts, bacon lardons,
foraged mushrooms, yellow corn sauce
Gluten Free

Suggested Pairing: 2021 Bernau Block Pinot Noir

FILET MIGNON* | \$64

cippolini onion, pomme puree, veal demi glace
Gluten Free

Suggested Pairing: 2020 Maison Bleue Voyageur Syrah

Dessert

MEYER LEMON CHEESECAKE | \$14

blueberry compote, blackberry purée, mint fluid gel
Gluten Free and Vegetarian

ICE CREAM and SORBET | \$6

ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$14 **BOTTLED BEER** | \$6

Ask your server for current varieties

coffee, tea, sparkling water, ginger beer | \$3

* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.