

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 | \$17

Scratch Soup of the Day | \$10

Bread & House Cultured Butter | \$8

Truffle Fries | \$7

Featured Pairings

Cascadia Board | \$38

cured meats, artisan cheeses, seasonal accouterments, croccantini

suggested pairing: 2022 Estate Pinot Noir

Cashew Hummus | \$15

fresh vegetables, croccantini

Gluten Free upon request

suggested pairing: 2022 Savignon Blanc

Anaheim Pepper & Artichoke Dip | \$18

white onion, parmesan, traditional greek pita

Vegetarian, Gluten Free upon request

suggested pairing: 2022 Pinot Gris

Manila Clams | \$23

chorizo, heirloom tomato, garlic, white wine, grilled baguette

Gluten Free upon request

suggested pairing: 2022 Pinot Blanc

Winter Squash Salad | \$19

baby greens, kale, dried cranberries, quinoa, red onion,

pinot poached pear, blue cheese, walnut vinaigrette

Add Chicken | \$5

Gluten Free, Vegetarian, Dairy Free or Vegan by request

suggested pairing: 2022 Estate Rosé of Pinot Noir

Blue Cheese Steak Salad* | \$30

6 oz. herb grilled flank steak, organic greens, red pepper,

cherry tomatoes, marinated mushroom, fresh herbs,

hazelnuts, blue cheese dressing

Gluten Free, Vegetarian by request

suggested pairing: 2018 Griffin Creek Merlot

Saffron Risotto | \$28

foraged mushrooms, red pepper, delicata squash,

saffron cream, rainbow chard, pistachios

Add Shrimp | \$9

Gluten Free, Vegetarian

suggested pairing: 2018 Elton Florine Pinot Noir

Plank Roasted Tarragon Steelhead* | \$32

brussel sprouts, foraged mushrooms, house garlic-jalapeño bacon,

yellow corn sauce

Gluten Free

suggested pairing: 22018 Elton Chardonnay

Willamette Burger* | \$19

1/3 lb. american wagyu beef, pickled onion straws,

swiss cheese, stout-bacon jam, frisée, molasses aioli,

sea salt potato bun, truffle fries

Gluten Free upon request

suggested pairing: 2017 Pambrun Cabernet Sauvignon

Dessert

Pumpkin Spice Cheesecake | \$14
white chocolate ganache, spiced crème anglaise,
dark chocolate twig
Gluten Free, Vegetarian

Ice Creams & Sorbet | \$6
inquire about our current selections

Wood Fired Pizza

Available Thursday to Sunday

Pinot & Pie | \$28
Enjoy a pizza for \$28 when you purchase a bottle of Pinot Noir.
Ask an associate for their favorite pairing!

14" Pizza • 12" Pizza *gluten free* | \$34

Spicy Del Rey Pizza
olympia provisions chorizo del rey, mama lil's pickled peppers,
smoked mozzarella, red onion, arugula, parmesan,
marinara sauce, hot honey

Spinach & Artichoke Pizza
cherry tomato, summer squash, onion,
fontina, parmesan, garlic oil

KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6
Butter & Parmesan Pasta | \$6

OTHER BEVERAGES

Polar Seltzer Water \$4	Humm Kombucha \$5
San Pellegrino Sparkling Water \$4	Oregon Craft Beer \$6
Bottled Water \$2	Bauman Farms Cider \$6.5
Franklin & Sons Soda \$3.5	

* 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

WillametteValleyVineyards.com
8800 Enchanted Way SE · Turner, OR 97392
Jim Bernau, Founder/CEO