

WILLAMETTE VALLEY
VINEYARDS

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

FORAGED MUSHROOM BISQUE | \$15

truffle creme, chive
Gluten Free

Suggested Pairing: 2021 Tualatin Estate Chardonnay

CASCADIA BOARD | \$46

cured meats and local cheese with
seasonal accoutrements and local artisan bread

Cheese Board Only | \$38

Can be made Gluten Free

Suggested Pairing: 2017 Elton Self-Rooted Pinot Noir

PLANK ROASTED MUSHROOMS | \$17

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

Suggested Pairing: 2020 Tualatin Estate Pinot Noir

TARRAGON SHRIMP | \$19

marscapone, shallots, tomato, crispy prosciutto,
grilled baguette

Can be made Gluten Free

Suggested Pairing: 2022 Estate Chardonnay

CAESAR SALAD | \$13

romaine, caesar dressing, house croutons, parmesan

Can be made Gluten Free

Suggested Pairing: 2021 Elton Chardonnay

ROASTED SQUASH SALAD | \$16

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

Gluten Free, Vegetarian, Can be made Vegan

Suggested Pairing: 2021 Elton Chardonnay

Salad Additions

grilled chicken | \$7 pacific white shrimp | \$9

tarragon salmon | \$16

SALMON TARTARE* | \$18

scallion, tangerine, pickled ginger, soy, sesame crisps
Gluten Free, Dairy Free

Suggested Pairing: 2022 Pinot Gris

LAKESIDE BURGER* | \$19

½ lb american waygu beef, peppered bacon,
caramelized onions, brie, mushroom aioli, arugula,
brioche bun, truffle fries

Can be made Gluten Free

Suggested Pairing: 2020 Elton Pinot Noir

Available after 3pm

WILD MUSHROOM RISOTTO | \$24

caramelized leeks, thyme, chive, golden beet
add chicken | \$7

add pacific white shrimp | \$9

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

Suggested Pairing: 2020 Tualatin Estate Pinot Noir

CEDAR PLANK SALMON* | \$38

tarragon, brussels sprouts, bacon lardons,
foraged mushrooms, beurre rouge

Gluten Free

Suggested Pairing: 2021 Elton Pinot Noir

FILET MIGNON* | \$64

cippolini onion, pomme puree, veal demi glace

Gluten Free

Suggested Pairing: 2018 Pambrun Cabernet Sauvignon

Thursday Special

PRIME RIB | 8 oz. \$32 | 16 oz. \$64

seasonal vegetable, potato gratin, au jus, horseradish

Gluten Free

Suggested Pairing: 2018 Pambrun Cabernet Sauvignon

Dessert

MEYER LEMON CHEESECAKE | \$14

blueberry compote, blackberry puree, mint fluid gel

Gluten Free and Vegetarian

ICE CREAM and SORBET | \$6

ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$14 **DRAFT BEER** | \$6 **FRENCH PRESS COFFEE, TEA, SPARKLING WATER, GINGER BEER** | \$3

Ask your server for current varieties

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