

WILLAMETTE VALLEY
VINEYARDS

Dinner 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

ROASTED SPICED NUTS | \$7

CITRUS MARINATED OLIVES | \$9

TRUFFLE FRIES *with* **GARLIC AIOLI** | \$11

CRAB DIP *with* **PITA, CITRUS, CHIVES** | \$14

SOUP DU JOUR | \$15

CASCADIA BOARD | \$46

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

Cheese Board | \$38

Can be made Gluten Free

Suggested Pairing: 2021 Bernau Estate Pinot Noir

WEST COAST OYSTERS | \$21

½ dozen, mignonette, house hot sauce

Gluten Free, Dairy Free

Suggested Pairing: 2022 Estate Chardonnay

ROASTED VEGETABLES *with* **MINT TAHINI** | \$11

Vegan, Gluten Free

Suggested Pairing: 2022 Estate Rosé of Pinot Noir

PACIFIC WHITE SHRIMP | \$18

garlic, habanero, lemon, white wine, grilled baguette

Can be made Gluten Free

Suggested Pairing: 2019 Elton Chardonnay

CRAB ARANCINI | \$18

mascarpone, parmesan, curry aioli

Suggested Pairing: 2022 Estate Chardonnay

CLAMS | \$19

cannellini beans, chorizo, tomato, garlic, white wine, grilled baguette

Can be made Gluten Free

Suggested Pairing: 2022 Estate Rosé of Pinot Noir

SPRING SALAD | \$16

mixed greens, apple, pickled red onion, pecans, sheep's milk cheese, basil, strawberry vinaigrette

add chicken | \$9 add salmon | \$13

Gluten Free, Vegetarian, can be made Vegan

Suggested Pairing: 2022 Estate Chardonnay

BUTTERNUT SQUASH RISOTTO | \$24

caramelized onion, foraged mushroom, spinach, chive, browned butter sage

add pacific white shrimp | \$9

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

Suggested Pairing: 2021 Bernau Block Pinot Noir

HERB CRUSTED LAMB* | \$38

blue cheese pommes purée, carrots, Pinot Noir demi glace

Gluten Free

Suggested Pairing: 2020 Griffin Creek Tempranillo

PAN SEARED DUCK BREAST* | \$42

white asparagus, carrots, beet purée, rainbow fingerling potatoes, black currant demi glace

Gluten Free

Suggested Pairing: 2021 Bernau Estate Pinot Noir

FILET MIGNON* | \$64

cippolini onion, fingerling potatoes, veal demi glace

Gluten Free

Suggested Pairing: 2020 Maison Bleue Voyageur Syrah

Thursday Special

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

garlic roasted fingerling potatoes, seasonal vegetables, Pambrun demi glace, horseradish cream

Gluten Free

Suggested Pairing: 2018 Pambrun Cabernet Sauvignon

Dessert

MOCHA CHEESECAKE | \$14

espresso, dark chocolate, crème de café

Gluten Free and Vegetarian

FLOURLESS CHOCOLATE TORTE | \$13

chantilly cream, berry coulis

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

Ask your server for current varieties

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