

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

Garlic Herb Fries | \$7

Featured Pairings

Cascadia Board | \$39

cured meats, artisan cheeses, seasonal accouterments, croccantini
Gluten Free upon request

suggested pairing: 2021 Elton Self-Rooted Pinot Noir

White Bean Hummus | \$18

chili oil, crispy garlic and shallot, fresh vegetables, croccantini
Gluten Free upon request

suggested pairing: 2022 Dry Reisling

Whipped Feta | \$17

pistachio, honey, lemon zest, cucumber, pita
Vegetarian, Gluten Free upon request

suggested pairing: 2022 Tualatin Estate Chardonnay

Ginger Lime Clams | \$20

lemongrass, thai chili, fish sauce, lime leaf, grilled baguette

suggested pairing: 2022 Maison Bleue Voltigeur Viognier

Chop Chop Salad | \$20

romaine, tender greens, artichoke, roma tomato, white cheddar cheese,
black olives, grilled chicken, bacon, parmesan, basil vinaigrette
Gluten Free; can be made Vegetarian, Dairy Free or Vegan by request

suggested pairing: 2022 Estate Rosé of Pinot Noir

Toasted Prosciutto & Mozzarella Sandwich | \$20

sourdough baguette, mike's hot honey, arugula, red onion,
herb oil, mayo, kettle chips

suggested pairing: 2022 Estate Rosé of Pinot Noir

Bucatini Puttanesca | \$25

kalamata olives, capers, lemon, kale, roasted garlic, tomato, olive oil, pecorino
Vegetarian

Add Chicken | \$6 Add Steelhead | \$12

suggested pairing: 2018 Pambrun Merlot

Marinated Grilled Skirt Steak* | \$34

roasted squash puree, brussel sprouts, chimichurri
Gluten Free

suggested pairing: 2021 Bernau Block Pinot Noir

Red Curry Steelhead* | \$34

sticky rice, cucumber salsa, micros
Gluten Free, Dairy Free upon request

suggested pairing: 2023 Pinot Gris

Cedar Plank Ancho Halibut* | \$38

honey-chipotle corn puree, avocado-tomatillo salsa, cilantro oil
Gluten Free

suggested pairing: 2021 Elton Florine Pinot Noir

Bacon Caprese Burger* | \$22

½ lb. american wagyu beef patty, tomato, fresh mozzarella,
balsamic reduction, pepper bacon, basil mayo, potato bun,
garlic herb fries

Gluten Free upon request

suggested pairing: 2022 Estate Pinot Noir

Dessert

Thai Tea Panna Cotta | \$14

anise cookie, pandan fluid gel, lime syrup, white chocolate ribbons
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

Buffalo Chicken Pizza

shredded buffalo chicken, bacon, red onion,
marinara, mozzarella – parmesan mix, blue cheese

Foraged Mushroom Pizza

fresh and foraged mushrooms, shallots, marinara,
mozzarella – parmesan mix, ricotta, roasted garlic

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

Franklin & Sons Soda | \$3.5

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.

DJ MacIntyre

Executive Winery Chef



Jarred Henry

Winery Chef

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Jim Bernau, Founder/CEO