



DOMAINE WILLAMETTE

Pairings Menu

Taking inspiration from our wines' characteristics, our Winery Chef has prepared these menu items to highlight our current vintages.

AVAILABLE WEDNESDAY - SUNDAY

Appetizers

CASTELVETRANO OLIVES | \$9

ROASTED HAZELNUTS | \$9

MARCONA ALMONDS | \$11

TRUFFLE FRIES | \$7

BREAD *with* HOUSE-CULTURED BUTTER | \$8

Petite Pairings

FORAGED MUSHROOM BISQUE | \$12

chive, truffle crème

Gluten Free

Suggested Pairing: Tualatin Estate Chardonnay

CASCADIA BOARD | \$34

cured meats and local cheese with seasonal accoutrements and artisan croccantini

Can be made Vegetarian or Gluten Free upon request

Suggested Pairing: Bernau Estate Pinot Noir

DEVEILED EGGS | \$11

bacon, roasted shallot, truffle vinaigrette

Gluten Free and Dairy Free

Suggested Pairing: Domaine Willamette Brut

WEST COAST OYSTERS* | \$21

mignonette, cocktail sauce, lemon

Gluten Free and Dairy Free

Suggested Pairing: Domaine Willamette Brut

Additional Pairings on Reverse Side

DJ MacIntyre
Executive Winery Chef



Zach Clark
Winery Chef

Jim Bernau, Founder/CEO
19255 NORTH HWY 99W DAYTON, OR 97114

Grand Pairings

ROASTED BEET SALAD | \$18

organic baby greens, baby spinach, pickled red onion,
dried cranberries, candied pecans, blue cheese,
maple vinaigrette

add chicken breast \$9

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

Suggested Pairing: Elton Florine Pinot Noir

HANGER STEAK SALAD* | \$26

organic baby greens, frisée, baby tomatoes, bell peppers,
hazelnuts, cremini mushrooms, fresh herbs,
oregonzola blue cheese dressing

Gluten Free, can be made Vegetarian or Vegan

Suggested Pairing: Pambrun Merlot

DOMAINE WILLAMETTE BURGER* | \$19

½ lb american wagyu beef, pepper bacon, red onion jam,
brie, arugula, roasted shallot aioli, potato straws,
sea salt potato bun, truffle fries

Can be made Gluten Free upon request

Suggested Pairing: Bernau Estate Pinot Noir

PAN-ROASTED CHICKEN | \$28

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

Gluten Free

Suggested Pairing: Tualatin Estate Chardonnay

LOBSTER MACARONI | \$36

onion cream sauce, tarragon, fontina, crispy cheese topping, brie

Can be made Vegetarian

Suggested Pairing: Domaine Willamette Brut

WILD MUSHROOM RISOTTO | \$28

foraged mushroom, bacon lardon, brussel sprout, leek,
parmesan cheese, lemon mascarpone

Gluten Free

Suggested Pairing: Elton Florine Pinot Noir

STEAK FRITES* | \$34

american wagyu hanger steak, roasted shallot-black pepper aioli
foraged mushroom demi reduction

Gluten Free

Suggested Pairing: Pambrun Merlot

Dessert

FIVE SPICED CHEESECAKE | \$14

brown sugar crumb, gingersnap cookie crust, apple compote

Gluten Free and Vegetarian

Suggested Pairing: Estate Rosé of Pinot Noir

ICE CREAM OR SORBET | \$6

Please ask an associate about our current selection

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