

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: 2021 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 BEET SALAD | \$20

roasted beets, pesto, pumpkin seeds, citrus vinaigrette,  
burrata, orange supremes, horseradish jelly

Vegetarian, Can be made Dairy Free

Suggested Pairing: 2021 Elton Chardonnay

Additions

grilled  
chicken  
\$7

pacific white  
shrimp  
\$9

pan seared  
salmon  
\$16

seared  
scallops  
\$17

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

SALMON TARTARE\* | \$18

scallion, tangerine, pickled ginger, soy, sesame crisps

Gluten Free, Dairy Free

Suggested Pairing: 2022 Pinot Gris

LAKESIDE BURGER\* | \$24

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

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

AIRLINE CHICKEN | \$32

charred carrot romesco, grilled asparagus,  
confit fingerling potatoes, lemon-tarragon beurre blanc

Can be Made Dairy Free

Suggested Pairing: 2020 Elton Pinot Noir

SCALLOPS | \$39

pea puree, rainbow carrot, english peas,  
prosciutto crisp, saba reduction

Can be made Dairy Free

Suggested Pairing: 2022 Pinot Gris

PAN SEARED SALMON\* | \$38

rainbow cauliflower, bacon, lardon, mushroom,  
beurre rouge

Gluten Free

Suggested Pairing: 2021 Elton Pinot Noir

FILET MIGNON\* | \$64

cippolini onion, pomme puree,  
veal demi glace

Gluten Free

Suggested Pairing: 2019 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.