

WILLAMETTE VALLEY
VINEYARDS

Mother's Day 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

YOGURT PARFAIT *with* **BERRIES & GRANOLA** | \$9

SEAFOOD CEVICHE *with* **TORTILLA CHIPS** | \$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 Tualatin Estate Pinot Noir

WATERMELON SALAD | \$11

cucumber, feta, balsamic vinegar, sesame

Vegan, Gluten Free

Suggested Pairing: 2020 Domaine Willamette Brut Rosé

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

FRENCH TOAST | \$18

mascarpone, berries, brown sugar, maple caramel

Suggested Pairing: 2023 Estate Rosé of Pinot Noir

WEST COAST OYSTERS | \$21

½ dozen, mignonette, house hot sauce

Gluten Free, Dairy Free

Suggested Pairing: 2020 Domaine Willamette Brut

CHICKEN CAESAR SALAD | \$17

romaine, garlic croutons, house caesar dressing, parmesan

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 shrimp | \$9 add salmon | \$13

Gluten Free, Vegetarian, can be made Vegan

Suggested Pairing: 2022 Estate Chardonnay

SPRING QUICHE | \$19

spinach, tomato, sausage, shallot, garden salad

Can be made Gluten Free

Suggested Pairing: 2020 Domaine Willamette Brut

CASCADIA OMELETTE | \$19

foraged mushroom, bacon, chèvre

Suggested Pairing: 2021 Signature Cuvée Pinot Noir

WATERFRONT MUSHROOM BURGER | \$19

½ lb american waygu beef, peppered bacon,

sautéed mushrooms, brie, arugula,

brioche bun, truffle fries

Suggested Pairing: 2020 Griffin Creek Cabernet Franc

MAHI MAHI TACOS | \$20

radish, cilantro, chipotle crema, pickled onion

Suggested Pairing: 2020 Domaine Willamette Brut Rosé

PAPPARDELLE *with* **RABBIT RAGÙ** | \$32

house made pasta, ricotta, parmesan, basil

Suggested Pairing: 2018 Pambrun Cabernet Sauvignon

Dessert

MOCHA CHEESECAKE | \$14

espresso, dark chocolate, crème de café

Gluten Free and Vegetarian

ICE CREAM and SORBET | \$6

ask your server for daily selections

OTHER BEVERAGES

CRAFT COCKTAILS | \$14

DRAFT BEER | \$8

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.