# 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 | \$18 Scratch Soup of the Day | \$10 Bread & Butter | \$8 Truffle Fries | \$9

Featured Pairings

## Cascadia Board | \$47

cured meats, artisan cheeses, seasonal accoutrements, croccantini

suggested pairing: 2022 Elton Self-Rooted Pinot Noir

#### Green Goddess Hummus | \$18

fresh vegetables, marinated cucumber, traditional greek pita

Vegan; Gluten Free upon request

suggested pairing: 2023 Estate Rosé of Pinot Noir

# Artichoke & Pablano Dip | \$18

parmesan, anaheim pepper, white onion, traditional greek pita  $$\operatorname{Gluten}$$  Free upon request

suggested pairing: 2024 Pinot Blanc

#### Smoked Salmon & Rhubarb Salad | \$26

smoked brown sugar salmon, roasted rhubarb, citrus segments, feta, diced cucumber, baby spinach, local greens, poppyseed dressing

Gluten Free; Dairy Free upon request

suggested pairing: 2021 Domaine Willamette Brut Rosé

## Tomato & Feta Salad | \$18

local greens, pickled shallots, cherry tomatoes, basil vinaigrette, feta, slivered almonds Gluten Free; Vegan upon request Add Gulf Prawns | \$15

#### Add Lemongrass Steelhead | \$12

suggested pairing: 2020 Domaine Willamette Brut

# Creamy Pesto Prawns | \$25

chili flake, preserved lemon, garlic, parsley, tomatoes, Crème fraîche, grilled baguette suggested pairing: 2022 Elton Chardonnay

## Sun Dried Tomato & Kale Linguine | \$22

shallot, basil, garlic, lacinato kale, kalamata olives, vegetable stock

# Add Gulf Prawns | \$15

suggested pairing: 2023 Estate Pinot Noir

# Red Curry Steelhead\* | \$36

sticky rice, cucumber salsa, micro greens
Gluten Free

suggested pairing: 2023 Estate Pinot Gris

# Sweet & Spicy BBQ Burger\* | \$24

<sup>1</sup>/<sub>3</sub> lb. american wagyu beef patty, bbq mayo, crispy onions, cold dill pickles, sweet and spicy bbq bacon jam, truffle fries

Gluten Free and Dairy Free upon request

suggested pairing: 2021 Maison Bleue Voyageur Syrah

Dessert

## Espresso Panna Cotta | \$16

white chocolate sauce, cinnamon-vanilla whipped cream, fried churro

# Ice Creams & Sorbet | \$8

inquire about our current selections

# Wood Fired Flathread

# Available Thursday to Sunday

# Pinot & Pie Special:

Enjoy a complimentary flatbread with the purchase of four bottles of eligible wines. Ask an associate for their favorite pairing!

## Bacon & Pineapple Flatbread | \$26

diced bacon, sliced jalapeño, carmelized pineapple, mozzarella-parmesan mix, marinara Gluten Free upon request

# Mushroom & Artichoke Flatbread | \$26

roasted mushrooms, artichoke hearts, basil, garlic oil, mozzarella-parmesan mix, whipped ricotta Gluten Free upon request

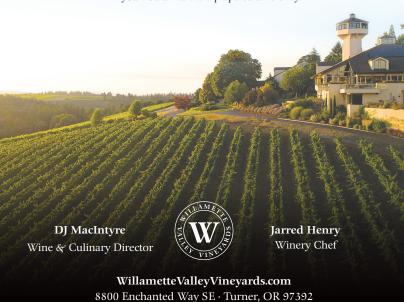
# KIDS MENU (12 AND UNDER)

Grilled Cheese | \$6 Butter & Parmesan Pasta | \$6 Hummus & Fresh Vegetables | \$7.5 Kids Pizza | \$8

## OTHER BEVERAGES

Polar Seltzer Water | \$4 San Pellegrino Sparkling Water | \$4 Bottled Water | \$2 Humm Kombucha | \$5 Oregon Craft Beer | \$6 Bauman Farms Cider | \$9 Sparkling Apple Cider | \$9

\* 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.



Jim Bernau, Founder/President