

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

Gluten Free upon request

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

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

Vegan

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

¹/₃ 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 Flatbread

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, caramelized 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.

DJ MacIntyre

Wine & Culinary Director



Jarred Henry

Winery Chef

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Jim Bernau, Founder/President