

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

GARLIC PARMESAN FRIES | \$9

FEATURED SOUP | \$15

please ask your server for today's soup

Can be gluten Free

Suggested Pairing: 2023 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: 2021 Bernau Estate Pinot Noir

VEGETABLE RAVIOLI | \$16

romesco sauce, balsamic glaze, celery root puree, pepitas

Vegan, Gluten Free, Dairy Free

Suggested Pairing: 2022 Elton Self Rooted Pinot Noir

TARRAGON SHRIMP | \$19

marscapone, shallots, tomato, crispy prosciutto,

grilled baguette

Can be made Gluten Free

Suggested Pairing: 2022 Metis

CHICKEN SATAY SKEWERS | \$19

lemongrass, cilantro, yellow curry, peanut sauce

Gluten Free, Dairy Free

Suggested Pairing: 2022 White Pinot Noir

CAESAR SALAD | \$13

romaine, caesar dressing, house croutons, parmesan

Can be made Gluten Free and Dairy Free

FALL KALE SALAD | \$16

roasted beets, goat cheese, hazelnuts, mustard vinaigrette, red onion, farro, squash, dried cranberries

Gluten Free, Vegetarian, Can be made Vegan

Salad Additions

grilled chicken | \$7 blackened salmon | \$8

white shrimp | \$9 seared scallops | \$18

HAPPY VALLEY WAGYU BURGER* | \$24

1/3 lb wagyu beef, peppered bacon, fried egg-aioli, monterey jack, kettle chip crunchies, arugula, potato bun, fries

Can be made Gluten Free

Suggested Pairing: 2022 Bernau Estate Pinot Noir

Available after 3pm

ROASTED SQUASH RISOTTO | \$22

squash, spinach, lardons, sage, marscapone, pistachios
add seared scallops | \$18

Gluten Free, Can be made Vegan or Dairy Free

Suggested Pairing: 2021 Tualatin Estate Pinot Noir

CHICKEN PICCATA | \$32

fried capers, lemon, shallot, fingerling potatoes, haricot verts

Gluten Free

Suggested Pairing: 2023 Estate Chardonnay

PAN SEARED CHINOOK SALMON* | \$38

rainbow cauliflower, mushrooms, bacon lardons, dill chimichurri, charred onion sauce

Gluten Free

Suggested Pairing: 2022 Bernau Estate Pinot Noir

BONE-IN PORK CHOP | \$46

garlic-herb marinated, asparagus fingerling potatoes, tomato gastrique

Gluten Free

Suggested Pairing: 2021 Maison Bleue Voyageur Syrah

Thursday Special

PRIME RIB | 8 OZ. \$32 | 16 OZ. \$64

broccolini, fingerlings potatoes, au jus, horseradish

Gluten Free

Suggested Pairing: 2018 Pambrun Cabernet Sauvignon

Dessert

CREME BRULEE | \$8

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.