

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 and BUTTER** | \$6

**WHIPPED FETA with HONEY & PISTACHIOS** | \$10

**GARLIC PARMESAN FRIES** | \$9

**POTATO LEEK SOUP** | \$15

lardons, crispy leeks, chive oil

*Suggested Pairing: 2021 Tualatin Estate Chardonnay*

**CASCADIA BOARD** | \$47

cured meats and local cheese with seasonal accoutrements and local artisan bread

Cheese Board Only | \$39

*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** | \$22

marscapone, shallots, tomato, crispy prosciutto, grilled baguette

*Can be made Gluten Free*

*Suggested Pairing: 2023 Estate Chardonnay*

**LAKESIDE PEAR SALAD** | \$18

gorgonzola mousse, poached pear, delicata squash, apple cider vinaigrette, candy pecans, golden raisins

*Gluten Free, can be made Dairy 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  
\$8

pacific white  
shrimp  
\$10

pan seared  
salmon  
\$18

seared  
scallops  
\$19

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*

**LAKESIDE BURGER\*** | \$24

1/3 lb american waygu beef, peppered bacon, caramelized onions, brie, mushroom aioli, arugula, brioche bun,

*Can be made Gluten Free*

*Suggested Pairing: 2020 Elton Pinot Noir*

**KABOCHA SQUASH RISOTTO** | \$28

roasted kabocha squash, gorgonzola, toasted pumpkin seeds, crispy sage

*Can be made Dairy Free and Nut Free*

*Suggested Pairing: 2021 Elton Chardonnay*

**PAN-ROASTED CHICKEN** | \$32

charred carrot romesco, roasted brussels sprouts, confit fingerling potatoes, pan jus

*Can be made Dairy Free*

*Suggested Pairing: 2020 Elton Pinot Noir*

**SCALLOPS\*** | \$42

curried parsnip purée, pomegranate reduction, crispy parsnip

*Gluten Free*

*Suggested Pairing: 2020 Elton Pinot Noir*

**PAN SEARED SALMON\*** | \$40

rainbow cauliflower, bacon, lardon, mushroom, beurre blanc

*Gluten Free*

*Suggested Pairing: 2021 Elton Pinot Noir*

**FILET MIGNON\*** | \$64

cippolini onion, pomme purée, veal demi glace

*Gluten Free*

*Suggested Pairing: 2019 Pambrun Cabernet Sauvignon*

Dessert

**MEYER LEMON CHEESECAKE** | \$16

blueberry compote, raspberry purée

*Gluten Free and Vegetarian*

**STICKY TOFFEE PUDDING** | \$19

candied pecan, toffee sauce, vanilla bean ice cream

*Gluten Free and can be made Nut Free*

**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.