

Food Pairings

Hand-crafted and selected to pair perfectly with your wine.

Chardonnay and Herb Mixed Olives | \$4

Sweet and Salty Mixed Nuts | \$6.50

Village Bakery Fresh Rosemary Focaccia | \$5

Served warm with olive oil, balsamic vinegar and herbs for dipping.

Classic Bruschetta (4 pieces) | \$10

Marinated vine ripe tomatoes, garlic, fresh basil and balsamic glaze on toasted baguette.

Pair with Natoma Red Blend

Caprese Panini | \$14

Sliced fresh mozzarella, basil pesto, sliced tomatoes and balsamic glaze pressed on a baguette. Served warm. Salt and Pepper Kettle cooked potato chips on the side.

Pair with Natoma Chardonnay

Seasonal Cheese Board | \$20

Chef's selection of 4 locally sourced cheeses and 2 charcuteries. Accompanied by seasonal berries and glazed walnuts, and fig spread. Served with a selection of crackers.

Pair with Bernau Block Pinot Noir

Burrata Plate | \$18

Creamy burrata cheese on a bed of basil pesto with balsamic onion port wine spread, marinated cherry tomatoes and whole roasted garlic cloves. Served with sliced baguette for topping.

Pair with Estate Pinot Noir

Hummus and Crudites | \$12

Fresh garlic hummus, rainbow carrots, sliced cucumbers and toasted pita. Garnished with a drizzle of olive oil and smoked paprika.

Pair with Pinot Blanc

Snook's Chocolate Truffle | \$2.50

Handmade for Willamette Wineworks. Ask your Tasting Room Associate for current flavor pairings.

Pair with Quinta Reserva Port-Style