

Food Pairings

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

Lemon Herbed Mixed Olives | \$7

Pair with Natoma Sauvignon Blanc and Rosé

Sweet and Salty Mixed Nuts | \$6

Pair with Natoma Red Blend

Village Bakery Fresh Rosemary Focaccia | \$6

Served warm with olive oil and herb balsamic.

Pair with Natoma Zinfandel

Seasonal Cheese Board | \$26 full / \$14 half

Chef's selection of 4 locally sourced cheeses.

Accompanied by seasonal vegetables and glazed Walnuts.

Served with a selection of crackers.

Pair with Natoma Sauvignon Blanc, Rosé of Zinfandel, or Red Blend

Hummus and Seasonal Vegetables | \$14

Pair with Natoma Rosé of Zinfandel

Roasted Beet Toasts | \$15

Lightly toasted bread with goat cheese, roasted beet puree,
pea shoots and pistachios.

Pair with Natoma Rosé of Zinfandel

Roasted Tarragon Chicken on Endive | \$16

with cashews and green apples.

Pair with Natoma Sauvignon Blanc

Caesar Salad | \$14

Focaccia Croutons and Parmesan Ribbons.

Gluten Free and Vegan options available.

Pair with Natoma Sauvignon Blanc

Pear, Prosciutto and Arugula Salad | \$17

Blue cheese, candied walnuts, and basil dijon vinaigrette

Pair with Natoma Zinfandel

Roasted Seasonal Veggies | \$15

Broccolini and Green Onions with shavings of Manchego.

Accompanied with a Lemon Herb Aioli.

Pair with Natoma Red Blend

Spring Carrot Soup | \$8 add Grilled Cheese | \$14

with a Coriander Cream.

Pair with Natoma Sauvignon Blanc, Rosé of Zinfandel or Zinfandel

Snook's Truffles | \$3 ea.

Ask your server for the latest selections.

Pair with Quinta Reserva Port-Style Pinot Noir



WILLAMETTE
WINEWORKS