

Food Pairings

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

Lemon Herbed Mixed Olives | \$7

Pair with Natoma Sauvignon Blanc

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 local cheeses and accompaniments.

Pair with Natoma Sauvignon Blanc or Red Blend

Caesar Salad | \$14

Focaccia croutons and Parmesan Ribbons.

Gluten Free and Vegan Options Available

Pair with Natoma Grenache Blanc

Strawberry & Arugula Salad | \$15

chevree, fennel, red onion, roasted almonds
and raspberry basil vinaigrette

Pair with Natoma Zinfandel

Herb Goat Cheese with Wild Mushrooms, Caramelized Onions & Toasted Bread | \$15

Pair with Natoma Cabernet Sauvignon

Seasonal Vegetable Crudite with White Bean Hummus | \$15

Pair with Natoma Grenache Blanc

Beet Toasts | \$15

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

Pair with Natoma Cabernet Sauvignon

Tarragon Chicken with Endive | \$16

with cashews and green apples.

Pair with Natoma Sauvignon Blanc

Roasted Seasonal Veggies | \$15

Parmesan and lemon herb aioli

Pair with Natoma Red Blend



WILLAMETTE
WINEWORKS