

# Food Pairings

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

## **Village Bakery Fresh Rosemary Focaccia | \$5**

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

## **Chardonnay and Herb Mixed Olives | \$4**

### **Classic Bruschetta (4 pieces) | \$11**

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

*Pair with Natoma Red Blend*

### **Seasonal Crostini (4 pieces) | \$13**

Lemon infused Ricotta topped with balsamic marinated  
blueberries, finished with lemon zest and microgreens  
on toasted baguette

*Pair with Estate Rosé of Pinot Noir*

### **Caprese Panini | \$14**

Sliced fresh mozzarella, basil pesto, sliced tomatoes, and  
balsamic glaze pressed on a baguette. Served warm.  
Salt & 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.



**WILLAMETTE**  
WINEWORKS