

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

Tomato Caprese Salad | \$12

Vine-ripened tomatoes, sliced mozzarella, and fresh basil leaf, finished with olive oil, balsamic glaze, black pepper and flaked sea salt.

Available as a Panini with Basil Pesto on French Baguette | \$14

Pair with Bernau Estate Brut

Seasonal Cheese Board | \$20 full / \$12 half

Chef's selection of 4 locally sourced cheeses and 2 charcuteries.

Accompanied by seasonal fruits and glazed walnuts, and fig spread. Served with a selection of crackers. Half board includes 2 cheeses, 1 charcuterie, seasonal fruit and 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 Naan | \$12

Fresh hummus, rainbow carrots, sliced cucumbers and garlic and chili naan. Garnished with a drizzle of roasted garlic olive oil and smoked paprika.

Pair with Pinot Blanc

Tomato Basil Bisque and Grilled Cheese | \$14

Bowl of tomato basil bisque, garnished with fresh basil and ground black pepper. Served with 2 petite smoked cheddar grilled cheese sandwiches

Soup only | \$8 or Petite Sandwiches only | \$6 Add jam | \$2

Paired with Natoma Zinfandel

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



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