

# Sunset 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 and Arugula Salad | \$15**

Chèvre, fennel, red onion, roasted almonds, and  
raspberry basil dijon vinaigrette.

*Pair with Natoma Zinfandel*

## **Hummus and Seasonal Vegetables | \$14**

Seasonal Vegetable Crudite with White Bean Hummus.

*Pair with Natoma Barbera*

## **Roasted Beet Toasts | \$15**

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

*Pair with Natoma Zinfandel*

## **Roasted Tarragon Chicken on Endive | \$16**

with cashews and green apples.

*Pair with Natoma Sauvignon Blanc*

## **Seasonal Rotating Flatbreads | \$14**

Ask associate for details

*Pair with Natoma Sauvignon Blanc, Zinfandel  
or Red Blend*

## **Snooks Truffles | \$3 each**

Raspberry, lemon, amaretto, Whole Cluster Pinot Noir,  
mango habanero and salted carmel

*Pair with Natoma Red Blend*



**WILLAMETTE**  
WINEWORKS