

FOOD PAIRINGS

Village Bakery Rosemary Focaccia Bread | \$5

Served warm with olive oil and balsamic vinegar for dipping.

Savory Herbed Popcorn | \$4

Chardonnay and Herb Mixed Olives | \$4

Seasonal Cheese Board | \$20

Chef's selection of locally sourced and imported cheeses and charcuteries. Accompanied by local honeycomb, spiced candied raisins*, seasonal fruit relish*, and sage garlic cashews*.

Served with a selection of crackers.

Pair with Bernau Block Pinot Noir

Tomato Basil Bisque | \$8

Bowl of tomato basil bisque, topped with a dollop of creamy ricotta cheese, garnished with fresh basil and ground black pepper.

Add 2 petite smoked cheddar grilled cheese sandwiches | \$6

Pair with Natoma Red Blend

Burrata Plate | \$18

Creamy burrata cheese on a bed of basil pesto with balsamic onion port wine spread and whole roasted garlic cloves. Served with grilled bread for topping.

Pair with Estate Pinot Noir

Hummus and Crudites | \$10

Fresh garlic hummus, rainbow carrots, sliced cucumbers and toasted pita. Garnished with a drizzle of olive oil and smoked paprika.

Pair with Estate Rosé

Snook's Chocolate Truffle | \$2.50

Handmade for Willamette Wineworks Ask your Tasting Room Associate for current flavor pairings