



FOOD PAIRINGS

Village Bakery Sourdough Bread | \$5

Extra virgin olive oil and aged balsamic vinegar.

Seasonal Cheese Board | \$18

Chef's selection of local and imported cheeses and charcuterie, local fruit, honeycomb, spiced nuts and assorted crackers.

Pair with Bernau Block Pinot Noir

Fresh Greek Salsa | \$13

Tomatoes, cucumber, kalamata olives, feta, and parsley.

Served with toasted pita bread.

Pair with Estate Rosé of Pinot Noir

Duo of Bruschetta | \$12

Classic

Fresh vine ripe tomatoes, garlic, balsamic and fresh basil.

Chef's Choice

Grilled local peaches, prosciutto, ricotta, arugula and honey.

Pair with Estate Pinot Noir

Caprese Salad | \$12

Fresh vine ripe tomatoes, buffalo mozzarella, fresh basil, drizzled with local extra virgin olive oil and aged balsamic.

Pair with Pinot Gris

Snook's Chocolate Truffle | \$2.50

Handmade for Willamette Wineworks by Snook's Chocolate Factory. Ask your Tasting Room Associate for current selection to pair with your wine.