



**WILLAMETTE**  
WINEWORKS

**FOOD PAIRINGS**

**Village Bakery Rosemary Focaccia Bread | \$5**

Extra virgin olive oil and aged balsamic.

**Seasonal Cheese Board | \$20**

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

*Pair with Bernau Block Pinot Noir*

**Vegetable Crudite and Garlic Hummus | \$14**

Housemade garlic hummus drizzled with extra virgin olive oil and paprika, served with fresh seasonal crudite.

*Pair with Estate Rosé of Pinot Noir*

**Duo of Bruschetta | \$12**

**Classic**

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

**Chef's Choice**

Fresh local peaches, prosciutto, ricotta, microgreens and honey.

*Pair with Estate Pinot Noir*

**Heirloom Caprese Salad | \$12**

Colorful heirloom tomatoes, fresh mozzarella, basil leaf, drizzled with extra virgin olive oil and aged balsamic glaze.

*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.