

Food Pairings

For a limited time, we will be offering a condensed food pairings menu.

Village Bakery Fresh Rosemary Focaccia | \$5

Served warm with olive oil, balsamic vinegar and herbs for dipping

Chardonnay and Herb Mixed Olives | \$4

Mixed Greens and Red Pear Salad | \$12

Mixed Green tossed in a pear vinaigrette, topped with sliced Red Pear, crumbled goat cheese, salted pepitas, and house-made croutons.

Pair with Natoma Chardonnay

Seasonal Cheese Board | \$20

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

Accompanied by spiced raisins*, garlic and sage cashews*, and fig spread. Served with a 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 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

Tomato Basil Bisque | \$8

Bowl of tomato basil bisque, garnished with fresh basil and ground black pepper.

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

Pair with Natoma Red Blend

Snook's Chocolate Truffle | \$2.50

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

*Sourced locally from Karen's Bakery in Historic Folsom, CA