

# Plates to Share

Hand-crafted and selected to pair perfectly with your wine.

**Mixed Nuts or Mixed Olives | \$8**

**Castelvetrano Olives | \$9**

**Gluten Free Crostini | \$7**

**La Brea Focaccia | \$9**

olive oil, vinegar, salt, pepper, thyme

**rosemary & olive oil | \$9**

**wheat olive | \$10**

**Round House Board | \$26 small | \$40 large**  
chef's selection of artisan charcuterie, local cheeses,  
mixed nuts, crackers and seasonal accouterments  
*Gluten Free option available*

*Pair with 2020 Pambrun Cabernet Sauvignon*

**Natoma Cheese Board | \$24 small | \$38 large**  
chef's selection of artisan local cheeses, mixed nuts,  
crackers and seasonal accouterments  
*Gluten Free option available*

*Pair with 2021 Natoma Viognier*

**Cashew Hummus | \$18**

vegetable crudite, breadsticks

*Vegetarian and Vegan; Gluten Free option available for \$3*

*Pair with 2021 Tualatin Estate Pinot Noir*

**Artichoke Dip | \$18**

crostini, cucumber

*Vegetarian; Gluten Free option available for \$3*

*Pair with 2020 Natoma Reserve Zinfandel*

**Burrata | \$18**

pesto, caramelized onions, garlic, peperonata,  
crostinis, olive oil, salt and pepper

*Pair with 2021 Natoma Old Vine Zinfandel*

**Margherita Flatbread | \$15**

tomato sauce, mozzarella cheese, pesto

*Pair with 2020 Natoma Barbara*

**Fig & Prosciutto Flatbread | \$19**

fig jam, blue cheese, pears, walnuts,  
prosciutto ham, shallots

*Pair with 2022 Estate Pinot Noir*

**Grilled Cheese | \$15**

baguette, tomo cheese, prosciutto, shallots,  
oil, salt and pepper

*Available Saturdays*

**onion, apricot or fig jam | \$1**

**Bowl of Red Pepper & Tomato Soup | \$9**

*Available Saturdays*

**½ Grilled Cheese & Cup of Soup | \$14**

red pepper and tomato soup

*Available Saturdays*

# Wine & Chocolate

## PAIRING EXPERIENCE



Snooks Chocolate Factory truffles  
paired with select wines.

*Includes 2 oz. pours of the wines*

One Pairing: \$10 ◊ Two Pairings: \$19 ◊ Three Pairings: \$28

### **Honeycomb Milk Chocolate | \$10**

*Pair with 2021 Late Harvest Riesling*

*1 oz. pour of this wine*

### **Strawberry Champagne Truffle | \$10**

*Pair with 2021 Tualatin Estate Pinot Noir*

### **Orange Cream Truffle | \$10**

*Pair with 2021 Tualatin Estate Semi-Sparkling Muscat*

### **Hazelnut Truffle | \$10**

*Pair with 2017 Elton Florine Pinot Noir*

### **Dark Chocolate Buttercream | \$10**

*Pair with 2020 Maison Bleue Voyageur Syrah*

### **Mango Habanero Truffle | \$10**

*Paired by Jim & Renee Snook with 2020 Natoma Barbera*

### **Whole Cluster Truffle | \$10**

*Pair with 2018 Griffin Creek Merlot*

### **Salted Caramel Truffle | \$10**

*Pair with 2020 Quinta Reserva Port-Style Pinot Noir*

*1 oz. pour of this wine*

---

## **DESSERT SPECIAL**

*Late Harvest Riesling & Port Bottle Size 375ml*

### **2021 Tualatin Estate Semi-Sparkling Muscat**

*Willamette Valley, Oregon*

*Bottle: \$28 ◊ Member: \$22.40 ◊ Owner: \$21 ◊ 2 oz: \$11 ◊ 5 oz: \$17*

### **2021 Late Harvest Riesling | Willamette Valley, Oregon**

*Bottle: \$25 ◊ Member: \$20 ◊ Owner: \$18.75 ◊ 2 oz: \$11 ◊ 5 oz: \$17*

### **2020 Quinta Reserva Port-Style Pinot Noir**

*Willamette Valley, Oregon*

*Bottle: \$60 ◊ Member: \$48 ◊ Owner: \$45 ◊ 2 oz: \$14 ◊ 5 oz: \$20*

# Experiences

## NATOMA BLENDING EXPERIENCE

Become a winemaker by tasting through the barrel lots, experimenting with different red blends and crafting your own cuvée. Enjoy a glass or take home your blend in a reusable growler. **\$48 per person (with a \$15 wine credit) and \$20 for Members, Owners and their guests (up to 4 people). This experience is approximately 90 minutes and reservations are required.**

*A deposit of \$15 is required to reserve.*

**Glass of Your Blend | \$18**

**Willamette Wineworks Growler | \$6**

**Growler Fill (750mL) | \$45**

---

## NATOMA PRIVATE CELLAR BLENDING

Join a knowledgeable and friendly Winery Ambassador for a Private Natoma Signature Blending Experience. Enjoy tasting through each barrel lot while learning stories about the varietal and appellation of the wines. Then, try your hand at blending to craft your own unique cuvée.

**\$79 per person (with a \$20 wine credit) and \$48 for Members, Owners and their guests (up to 4 people). This experience is approximately 90 minutes and reservations are required.**

*A deposit of \$25 is required to reserve. Food and beverage minimum is \$1,500 for guests and \$1,250 for Owners/Club Members to utilize the space.*

*All food must be pre-ordered in advance.*

---

## PRIVATE CELLAR TASTING

Our Private Cellar Tasting Experience takes you on a journey through our Oregon Estate Vineyards and Sierra Foothills showcasing our wonderful wines, while in the heart of the Historic District of Folsom, California. This experience accommodates 7 - 15 guests.

**\$85 per person (with a \$20 wine credit) and \$52 for Members, Owners and their guests (up to 4 people). This experience is approximately 90 minutes and reservations are required.**

*A deposit of \$25 is required to reserve. Food and beverage minimum is \$1,500 for guests and \$1,250 for Owners/Club Members to utilize the space.*

*All food must be pre-ordered in advance.*