

Plates to Share

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

Mixed Nuts or Mixed Olives | \$8

Castelvetro 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.