



# DOMAINE WILLAMETTE

MÉTHODE TRADITIONNELLE

## Pairings Menu

AVAILABLE WEDNESDAY - SUNDAY

### Appetizers

CASTELVETRANO OLIVES | \$9

ROASTED HAZELNUTS | \$9

TRUFFLE FRIES | \$10

BREAD *with* HOUSE-CULTURED BUTTER | \$8

### Petite Pairings

FORAGED MUSHROOM BISQUE | \$15  
chive, truffle crème

*Gluten Free and Vegetarian*

*Suggested Pairing: Vintage 48 Chardonnay*

FRENCH ONION FONDUE DIP | \$18  
caramelized onion, gruyère, apple slices, greek pita

*Vegetarian; Gluten Free upon request*

*Suggested Pairing: Signature Cuvée Pinot Noir*

CASCADIA BOARD | \$42  
cured meats, local cheese with seasonal  
accoutrements, artisan croccantini

*Vegetarian or Gluten Free upon request*

*Suggested Pairing: Estate Brut Rosé*

DEVEILED EGGS | \$13  
smoked tarragon steelhead, masago, chive

*Gluten Free*

*Suggested Pairing: Estate Brut Rosé*

WEST COAST OYSTERS\* | MP  
mignonette, cocktail sauce, lemon

*Gluten Free and Dairy Free*

*Suggested Pairing: Estate Blanc de Blancs*

BLACKENED AHI TUNA\* | \$29  
cucumber, yuzu vinaigrette, sambal dijonnaise

*Gluten Free and Dairy Free*

*Suggested Pairing: Estate Brut*

DJ MacIntyre  
Wine & Culinary Director



Zach Clark  
Winery Chef

Jim Bernau, Founder/President  
19255 NORTH HWY 99W DAYTON, OR 97114

# Grand Pairings

## SPRING PEA & ASPARAGUS SALAD | \$20

spring greens, fennel, pickled shallot, toasted pistachio, ricotta salata, basil vinaigrette

*Gluten Free, Vegetarian; Dairy Free and Vegan upon request*

**ADD CHICKEN BREAST | \$8**

**ADD PORCINI CRUSTED STEELHEAD\* | \$18**

*Suggested Pairing: Vintage 48 Chardonnay*

## HANGER STEAK SALAD\* | \$28

organic baby greens, frisée, baby tomatoes, bell peppers, hazelnuts, cremini mushrooms, fresh herbs, gorgonzola blue cheese dressing

*Gluten Free; Vegetarian or Vegan upon request*

*Suggested Pairing: Pambrun Cabernet Sauvignon*

## DOMAINE BLT BURGER\* | \$26

½ lb american wagyu beef, tomato onion jam, sharp white cheddar, pepper bacon, basil aioli, arugula, potato bun, fries

*Gluten Free or Vegetarian upon request*

**ADD TRUFFLE FRIES | \$3**

*Suggested Pairing: Signature Cuvée Pinot Noir*

## PASTA PRIMAVERA | \$28

basil, red onion, asparagus, bell pepper, spring peas, mushroom medley, parmesan

*Vegetarian; Vegan upon request*

**ADD CHICKEN BREAST | \$8**

**ADD PORCINI CRUSTED STEELHEAD\* | \$16**

*Suggested Pairing: Vintage 48 Chardonnay*

## PAN-ROASTED CHICKEN | \$32

chèvre, sun dried tomatoes, spinach, baby potatoes, cream

*Gluten Free*

*Suggested Pairing: Tualatin Estate Pinot Noir*

## STEAK FRITES\* | \$36

hanger steak, roasted shallot-black pepper aioli, foraged mushroom demi-glace reduction

*Gluten Free*

*Suggested Pairing: Pambrun Chrysologue*

## PORCINI CRUSTED STEELHEAD\* | \$38

foraged mushroom ravioli, spring pea velouté, pea tendrils, lemon

*Suggested Pairing: Estate Brut*

# Dessert

## HONEY PANNA COTTA | \$16

apricot mousse, almond cookie

## CHERRY CHOCOLATE TORTE | \$16

pecans, dark chocolate, cherry coulis

## ICE CREAMS & SORBETS | \$8

\* Consuming raw or undercooked meat, seafood or eggs may increase risk of foodborne illness.