



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: Elton Florine Pinot Noir

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

Vegetarian; Gluten Free upon request

Suggested Pairing: Bernau Estate Pinot Noir

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

Vegetarian or Gluten Free upon request

Suggested Pairing: Gamay Noir

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

Gluten Free

Suggested Pairing: Grüner Veltliner

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 dijonaise

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: Estate Blanc de Noirs

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 Chrysologue Red Blend

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: Maison Bleue Bourgeois Grenache

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: Grüner Veltliner

PAN-ROASTED CHICKEN | \$32

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

Gluten Free

Suggested Pairing: Bernau Estate Pinot Noir

STEAK FRITES* | \$36

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

Gluten Free

Suggested Pairing: Pambrun Chrysologue Red Blend

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.