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 50 Pinot Noir

ARTICHOKE AND RED PEPPER DIP | $18
white cheddar, pimento, 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

DEVILED EGGS | $13
spicy fig, crispy proscuitto, 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

William Brainard
Winery Chef

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

Grand Pairings

KALE AND SPINACH SALAD | $20
spring greens, apple, blueberries, red onion,
candied hazelnuts, maple-dijon vinaigrette
Gluten Free, Vegetarian; Dairy Free and Vegan upon request
ADD CHICKEN BREAST | $8
ADD TARRAGON CRUSTED STEELHEAD* | $18
Suggested Pairing: Estate Brut Rosé

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 Merlot

DUNDEE HILLS BURGER* | $26
½ lb american wagyu beef, blueberry jam, balsamic glaze, brie,
pepper bacon, roasted shallot aioli, arugula, potato straws, fries
Gluten Free or Vegetarian upon request
UPGADE TO TRUFFLE FRIES | $3
Suggested Pairing: Maison Bleue Voyageur Syrah

BUTTERNUT SQUASH RAVIOLI | $28
chanterelle, beech mushroom, spinach, gorgonzola,
fried sage, toasted hazelnuts
Vegetarian
ADD CHICKEN BREAST | $8
ADD TARRAGON CRUSTED STEELHEAD* | $16
Suggested Pairing: Elton Chardonnay

PAN-ROASTED HERB CHICKEN | $34
brussels sprouts, baby carrot, onion, tomato,
tarragon, vermouth, fingerling potato
Gluten Free
Suggested Pairing: Vintage 50 Pinot Noir

STEAK FRITES* | $36
hanger steak, roasted shallot-black pepper aioli,
foraged mushroom demi-glace reduction
Gluten Free
Suggested Pairing: Pambrun Chrysologue

TARRAGON CRUSTED STEELHEAD* | $38
chanterelle succotash, edamame, bell pepper,
caramelized onion, corn, bacon, cream
Suggested Pairing: Estate Brut

Dessert

SUGAR PUMPKIN PIE | $16
pumpkin mousse, chai whipped cream

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.