



Chateau Cheese Board (V)-GF Upon Request | \$28

Assorted Cheeses & Local Accoutrements

Pairing: Limited Release Grenache Blanc, Columbia Valley

Fine-Cured Meat Board GF Upon Request | \$28

Assorted Charcuterie & Local Accoutrements

*Pairing: Limited Release Cold Creek Vineyard Red Blend,
Columbia Valley*

Grand Vin Charcuterie Platter GF Upon Request | \$50

Assorted Meats, Cheeses & Local Accoutrements

Pairing: Limited Release Sangiovese, Columbia Valley

Perkin's Farm Fresh Oysters

Half Dozen \$16 | Dozen \$30

Mignonette & Gochujang BBQ Sauce

Pairing: Domaine Ste Michelle Sparkling Brut, Columbia Valley

Parmesan French Fries (V) | \$12

Parmesan, Chives & Charred Onion Aioli

Pairing: Domaine Ste. Michelle Luxe, Columbia Valley

Mushroom & Bean Crostini (Vegan) | \$14

Wild Mushrooms & Butter Beans on Ciabatta
with Shaved Fennel, Arugula & Balsamic Glaze

Pairing: Limited Release Fringes Pinot Noir, Columbia Gorge

Kale, Artichoke & Sundried Tomato Dip (V) | \$14

Served with Roasted Garlic Bulb, French Bread
& Rosemary Crackers

Pairing: Limited Release Sémillon, Horse Heaven Hills

Smoked Salmon Plate | \$19

Smoked Salmon Mousse, Lox, Rye,
Crackers & Pickled Accoutrements

Pairing: Ethos Reserve Chardonay, Columbia Valley

**Please be advised that offerings may contain or have
encountered food allergens. Alert tasting room staff to any allergen concerns.*

(V) Vegetarian (GF) Gluten Free