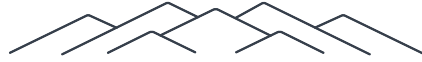


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Dinner Menu

### APPETIZERS & SHAREABLES

<b>Olive &amp; Herb Fagoza Bread for two</b>	<b>\$9</b>
<b>Roasted Winter Squash Soup</b>	<b>\$11</b>
Green apple, crispbread, maple-bourbon drizzle	
<b>Nightly Curated Cheese* and Charcuterie Board</b>	<b>\$22</b>
Chef's selection of two cheeses & two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	
<b>Roasted Beet &amp; Citrus</b>	<b>\$14</b>
Briar Rose fromage blanc*, toasted hazelnut charmoloua, seasonal citrus, herbs	
<b>Swede Hill Meatballs</b>	<b>\$14</b>
White wine-leek cream, crispy sunchokes, red currant, dill	
<i>Suggested Pairing: 2017 Pinot Noir, Swede Hill Vineyard</i>	
<b>House French Fries</b>	<b>\$9</b>
Roasted pepper aioli	

### SALADS

<b>Classic Caesar</b>	<b>\$13</b>
Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing	
<i>Add seared salmon</i>	<i>+\$15</i>
<i>Add seared chicken breast</i>	<i>+\$9</i>
<b>Winter Squash &amp; Apple Salad</b>	<b>\$14</b>
Peppery greens, apple, pomegranate, toasted cashew, cider vinaigrette	

### ENTREES

<b>Cedar Roasted Salmon*</b>	<b>\$36</b>
Farro, blistered fennel, roasted Brussels sprouts, herbed-mustard seed relish, sumac	
<i>Suggested Pairing: 2017 Pinot Noir, Willamette Valley</i>	
<b>Roasted Red Wine Chicken</b>	<b>\$29</b>
Potato puree, roasted mushroom, pearl onion, bacon, roasted chicken jus	
<i>Suggested Pairing: 2016 Pinot Noir Nemarniki Vineyard, Chehalem Mountains AVA</i>	
<b>Pan-Seared Pacific Dover Sole</b>	<b>\$36</b>
Sunchoke chowder, crab, spinach, lemon	
<i>Suggested Pairing: 2018 Chardonnay Wolf Hill, Willamette Valley</i>	
<b>Prime 10 oz. New York Steak &amp; Fries*</b>	<b>\$53</b>
Green peppercorn cognac cream sauce, house fries	
<i>Suggested Pairing: 2016 Pinot Noir Nemarniki Vineyard, Chehalem Mountains AVA</i>	
<b>Pan-Seared Scallops</b>	<b>\$41</b>
Oregon wild rice, kohlrabi, miso-carrot puree, bacon-chili crisp	
<i>Suggested Pairing: 2017 Roussanne-Viognier-Marsanne, Columbia Valley</i>	
<b>Spiced Pork Osso Bucco</b>	<b>\$35</b>
Creamy polenta, crispy sweet potato, turnip, chili-walnut jus	
<i>Suggested Pairing: 2017 Pinot Noir, Swede Hill Vineyard</i>	
<b>Winter Vegetable Risotto</b>	<b>\$22</b>
Roasted mushrooms, Brussels sprouts, leek relish, parmesan, tarragon	
<i>Suggested Pairing: 2017 Pinot Noir, Willamette Valley</i>	
<b>8150 Beef Smash Burger*</b>	<b>\$18</b>
Grilled onion, thick cut bacon, shaved lettuce, red currant jam, gruyere, toasted brioche bun, "Terra sauce". Choice of fries or seasonal greens	
<i>Suggested Pairing: 2016 Pinot Noir Nemarniki Vineyard, Chehalem Mountains AVA</i>	
<b>The American Classic*</b>	<b>\$16</b>
House pickles, grilled onion, American cheese, "Terra Sauce", toasted brioche bun. Choice of fries or seasonal greens	
<i>Suggested Pairing: 2018 Sparkling Rosé of Barbera, Columbia Valley</i>	