

AMATERRA

FOR THE LOVE | OF THE EARTH



Dinner Menu

APPETIZERS

Olive & Herb Fagoza Bread for two <small>VEG</small>	\$9
Roasted Butternut Squash Soup <small>V</small> Green apple, crispbread, maple-bourbon drizzle	\$11
Nightly Curated Cheese* and Charcuterie Board <small>GF OPTION</small> Chef's selection of two cheeses & two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	\$23
Roasted Beet & Citrus <small>VEG</small> Briar Rose fromage blanc, toasted hazelnut chermoula, seasonal citrus, herbs	\$14
Swede Hill Meatballs <small>GF</small> White wine-leek cream, salt-pressed cucumber, red currant, dill <i>Suggested Pairing: 2017 Pinot Noir, Willamette Valley</i>	\$14
Griddled Salmon Cake Rose harissa, wild miner's lettuce, grain mustard aioli	\$14
Halibut Brandade Croquettes Yukon potato, roasted garlic, romesco, fagoza crumbs	\$15
House French Fries <small>VEG</small> Roasted pepper aioli	\$9

SALADS

Classic Caesar <small>GF OPTION</small> Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing <i>Add seared salmon</i> +\$15 <i>Add seared chicken breast</i> +\$9	\$13
Leafy Farm Stand Greens <small>GF, V</small> Shaved market fresh vegetables, crispbread croutons, maple-mustard vinaigrette	\$14
Local Carrots & Wild Greens <small>GF, V</small> Carrot miso, pea tendrils, pickled rhubarb, sesame-ginger vinaigrette, basil, dill	\$14

ENTREES

Pan Roasted Wild Oregon King Salmon* Glazed new potatoes, rapini, radish, minted pea puree, lemon <i>Suggested Pairing: 2017 Pinot Noir, Willamette Valley</i>	\$42
Roasted Red Wine Chicken <small>GF</small> Potato puree, roasted mushroom, pearl onion, bacon, roasted chicken jus <i>Suggested Pairing: 2018 Pinot Noir, Willamette Valley</i>	\$29
Pan Seared Alaskan Halibut <small>GF</small> Beech mushroom, asparagus, coconut-nettle cream, thyme, lemon <i>Suggested Pairing: 2018 Pinot Gris, Columbia Valley</i>	\$36
Prime 10 oz. New York Steak & Fries* Green peppercorn cognac cream sauce, fries <i>Suggested Pairing: 2017 Cabernet Sauvignon, Columbia Valley</i>	\$53
Pan-Seared Scallops <small>GF</small> Spring vegetable risotto, morels, asparagus, peas, charred leek relish, citrus <i>Suggested Pairing: 2019 Chardonnay, Wolf Hill Vineyard</i>	\$45
Spiced Pork Osso Buco <small>GF</small> Creamy hominy grits, grilled rapini, black molè <i>Suggested Pairing: 2018 Éclater, Columbia Valley</i>	\$36
Market Vegetable Risotto <small>VEG, GF</small> Oregon morels, asparagus, fiddleheads, parmesan, charred leek & spring garlic relish, nettle butter <i>Suggested Pairing: 2017 Pinot Noir, Willamette Valley</i>	\$24
8150 Beef Smash Burger* <small>GF OPTION</small> Grilled onion, thick cut bacon, shaved lettuce, red currant jam, gruyere, toasted brioche bun, "Terra sauce". Choice of fries or seasonal greens <i>Make it a double</i> +\$9 <i>Suggested Pairing: 2018 Pinot Noir, Willamette Valley</i>	\$18
The Classic Smash Burger* <small>GF OPTION</small> House pickles, grilled onion, American cheese, "Terra Sauce", toasted brioche bun, ketchup, yellow mustard. Choice of fries or seasonal greens <i>Make it a double</i> +\$9 <i>Suggested Pairing: 2021 Rosé of Pinot Noir, Willamette Valley</i>	\$16