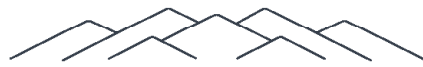


AMATERRA

FOR THE LOVE | OF THE EARTH



Tasting Menu

TASTING FLIGHT \$25

Rosé of Pinot Noir, 2021, 51Weeks Winemaking, Willamette Valley
Chardonnay, 2019, Amatterra, Wolf Hill Vineyard, Eola-Amity Hills AVA
Pinot Noir, 2018, Amatterra, Willamette Valley
Éclater, 2018, 51Weeks Winemaking, Columbia Valley

WINES BY THE BOTTLE OR GLASS

Brut, 2017, Argyle, Willamette Valley

*A guest pour from our friends at Argyle in Dundee

Bottle+ \$58
By the Glass \$15

Rosé of Pinot Noir, 2021, 51Weeks Winemaking, Willamette Valley

Delicate color for a 51W rosé. Strawberry, watermelon rind, pleasant herbal notes. Mineral, strawberry candies, bright acidity with good weight.

Bottle+ \$25
By the Glass \$14

Pinot Gris, 2018, 51Weeks Winemaking, Willamette Valley

The crisp, dry flavor of this wine accentuates notes of ripe pear, cinnamon, and honeydew melon.

Bottle+ \$19
By the Glass \$12

Chardonnay, 2019, Amatterra, Wolf Hill Vineyard, Eola-Amity Hills AVA

Aromas of honeycomb, lime zest, pear, and brioche carry onto flavors of citrus and caramel apple.

Bottle+ \$35
By the Glass \$16

Pinot Noir, 2017, Amatterra, Willamette Valley

Experience the classic Oregon Pinot Noir characteristics of cherry and spice aromas combined with a silky texture.

Bottle+ \$45
By the Glass \$19

Pinot Noir, 2018, Amatterra, Willamette Valley

Black raspberry and pie cherry with notes of sandalwood and pressed flowers. The palate has more raspberry, cherry, anise, and fruit leather with a dense structure and a long finish.

Bottle+ \$45
By the Glass \$19

Pinot Noir, 2018, Amatterra, Apolloni Vineyard, Willamette Valley

Strawberry, wild cane berry, white pepper, and lavender. The palate leads with rich flavors of French oak but is dominated by raspberry and strawberry, with lavender and woody herbs on the finish.

Bottle+ \$65

Éclater, 2018, 51Weeks Winemaking, Columbia Valley - NEW RELEASE

Aromas of cocoa, menthol, cane berry, coconut with a palate of chocolate covered cherries, black olive, and berry liqueur.

Bottle+ \$50
By the Glass \$20

*Wine Club Discounts apply to bottle purchases (Club: 10%; Le Champ: 15%).

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Tasting Menu

CULINARY BOARDS

Charcuterie Board*

Chef's selection of three cured meats, pickled vegetables, dried fruit mostarda, whole grain mustard, crackers

\$19

Buratta Cheese & Smoked Prosciutto

Confit sweet peppers, pumpkin seed & basil pesto, artisan bread

\$24

Pacific Northwest Artisanal Cheeses

Chef's daily selection of three Oregon artisanal cheeses, seasonal fruit preserve, thyme charred grapes, crackers

\$19

Chef Curated Vegetable & Hummus Board

Selection of the season's best market vegetables that have been grilled, roasted, or marinated and served with rose harissa hummus, crisp taro chips

\$16

Daily Curated Cheese and Charcuterie Board

Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers

\$23

Chilled Seafood Trio Board*

Wine poached wild shrimp, smoked mussels in escabeche, salmon rilette, remoulade, house pickles, crackers

\$29

*Wine Club Discounts apply to bottle purchases (Club: 10%; Le Champ: 15%).

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All items are cooked to order. Please inform your server of any dietary restrictions.
Our operation has shared preparation and cooking areas and is not food allergen or nut-free.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

