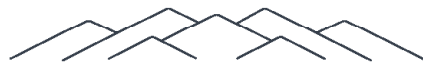


AMATERRA

FOR THE LOVE | OF THE EARTH



Tasting Menu

TASTING FLIGHT \$25

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

Chardonnay, 2020, Amatterra, Willamette Valley

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, 2020, 51Weeks Winemaking, Dundee Hills AVA

Ripe pear, tree fruit, floral, cinnamon spice, palate has lots of pear and minerality. Bright, clean Pinot Gris.

Bottle+ \$19
By the Glass \$12

Roussanne-Viognier-Marsanne, 2018, 51Weeks Winemaking, Columbia Valley

Notes of lemon, caramel, graham cracker, and stone fruits create this wine's rich palate.

By the Glass \$13

Chardonnay, 2020, Amatterra, Willamette Valley -NEW RELEASE

Citrus, ripe apple, and sweet pastry aromatics. Bright acidity and structure.

Bottle+ \$35
By the Glass \$16

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, Hirschy Vineyard, Yamhill Carlton AVA

Black cherry, raspberry, anise, and pie spice. Palate has cola, cherry, vanilla bean, and blackberry. Big structure with fine grained tannins.

Bottle+ \$45
By the Glass \$19

Éclater, 2018, 51Weeks Winemaking, Columbia Valley

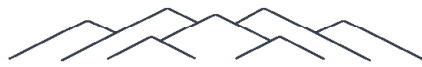
Aromas of cocoa, menthol, cane berry, coconut with a palate of chocolate covered cherries, black olive, and berry liqueur.

Bottle+ \$50
By the Glass \$20

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

AMATERRA

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Tasting Menu

BY THE BOTTLE

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

Aromas are of 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

Super Cascadian, 2020, 51Weeks Winemaking, American Red Wine

Bright, ripe, rich red wine.

Bottle+ \$32

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.