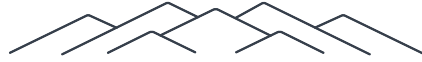


AMATERRA

FOR THE LOVE | OF THE EARTH



Dinner Menu

APPETIZERS

Olive & Herb Fagoza Bread for two *VEG* \$9

Nightly Curated Cheese* and Charcuterie Board *GF OPTION* \$23
Chef's selection of two cheeses & two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers

Swede Hill Meatballs *GF* \$14
White wine-leek cream, salt-pressed cucumber, red currant, dill
Suggested Pairing: 2018 Pinot Noir, Willamette Valley

House-made Potato Gnocchi *GF, VEG* \$14
Roasted market heirloom tomato sauce, parmesan, basil, extra virgin olive oil
Suggested Pairing: 2018 Roussanne-Viognier-Marsanne, Columbia Valley

Halibut Brandade Croquettes \$15
Yukon potato, roasted garlic, romesco, fagoza crumbs

House French Fries *VEG* \$9
Roasted pepper aioli

SALADS

Market Heirloom Tomato *V* \$14
Basil, cucumber, pickled zucchini, fagoza crisp, tomato vinaigrette

Stone Fruit & Ricotta *GF, VEG* \$15
Cartwheel Community Farms greens, avocado-basil vinaigrette

Roasted Beet & Blueberry *GF, VEG* \$15
Briar Rose fromage blanc, spicy greens, lemon-basil pistou, pepitas, herbs

Farmer's Market House Salad *GF, V* \$14
Cartwheel Community Farms mixed lettuces, shaved market vegetables, heirloom tomatoes, cucumbers, maple mustard vinaigrette

Classic Caesar *GF OPTION* \$13
Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing

Add seared salmon +\$15

Add seared chicken breast +\$9

ENTREES

Pan Roasted Wild Salmon *GF* \$42
Glazed new potatoes, rapini, radish, minted pea puree, lemon
Suggested Pairing: 2018 Roussanne-Viognier-Marsanne, Columbia Valley

Roasted Red Wine Chicken *GF* \$29
Potato puree, roasted mushroom, pearl onion, bacon, roasted chicken jus
Suggested Pairing: 2018 Pinot Noir, Willamette Valley

Pan Seared Alaskan Halibut *GF* \$41
Market zucchini, heirloom tomato, toasted garlic tomato sauce, chili flakes, herbs
Suggested Pairing: 2021 Rosé of Pinot Noir, Willamette Valley

Prime 10 oz. New York Steak & Fries* \$54
Herb chimichurri, fries

Pan-Seared Scallops *GF* \$45
Sweet corn & fennel risotto, fire-roasted eggplant, heirloom tomato, bacon

Spiced Pork Osso Buco *GF* \$36
Creamy hominy grits, grilled rapini, black molè
Suggested Pairing: 2018 Éclater, Columbia Valley

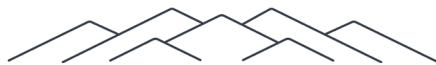
Sweet Corn & Fennel Risotto *VEG, GF* \$21
Fire-roasted eggplant, toasted garlic, heirloom tomato, parmesan, chives *VEGAN UPON REQUEST*

8150 Beef Smash Burger* *GF OPTION* \$18
Grilled onion, thick cut bacon, shaved lettuce, red currant jam, gruyere, toasted brioche bun, "Terra sauce". Choice of fries or seasonal greens
Make it a double +\$9
Suggested Pairing: 2018 Pinot Noir, Willamette Valley

The Classic Smash Burger* *GF OPTION* \$16
House pickles, grilled onion, American cheese, "Terra Sauce", toasted brioche bun, ketchup, yellow mustard. Choice of fries or seasonal greens
Make it a double +\$9
Suggested Pairing: 2021 Rosé of Pinot Noir, Willamette Valley

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Wines By Friends

The wines on this list are made by producers we have met, made wine with, sourced fruit from, had great meals with, and who exemplifies the collaborative spirit of our wonderful industry. These experiences working and interacting with the great people behind these wines have helped us define our style and approach to the craft. We hope you enjoy these alongside Amatterra and 51Weeks wines and toast to those who have helped shape your path.

—Matt Vuylsteke, General Manager, Winemaker

SPARKLING

Vintage Brut, 2017, Argyle, Willamette Valley \$78

Blanc de Blanc, 2015, Lundeen, Willamette Valley \$89

WHITE

Pinot Blanc, Estate, 2020, Apolloni, Tualatin Hills AVA \$52

Chardonnay, 2020, Cristom, Eola-Amity Hills AVA \$104

Riesling, 2020, Nemarniki Vineyard, Chehalem Mountains AVA \$61

Pinot Gris, 2019, Oak Knoll, Willamette Valley \$39

RED

Pinot Noir, 2017, Estate, Tyee, Willamette Valley \$78

Pinot Noir, 2019, Estate, Carlton Hill Vineyard, Yamhill Carlton AVA \$130

Pinot Noir, 2019, Estate, Carlton Hill Vineyard, Yamhill Carlton AVA \$130

Pinot Meunier, 2017, James Rahn, Rainsong Vineyard \$104

Red Blend, 2018, Family Estate, Hedges, Red Mountain AVA \$78

RED

Grenache Syrah, 2018, Revelry Vineyard, Walla Walla Valley \$104

Tempranillo, 2018, Ryan Rose, Rogue Valley \$110

Tempranillo, 2019, Estate, Abacela, Umpqua Valley \$163

Red Blend, 2018, Family Estate, Hedges, Red Mountain AVA \$78

Merlot, 2017, Kontos, Walla Walla Valley \$117

Nebbiolo, 2017, Cana's Feast, Columbia Valley \$78

Cabernet Sauvignon, 2016, Sineann, Phinny Hill Vineyard, Columbia Valley \$109

Cabernet Sauvignon, 2018, Forsyth Brio, Sagemoor Vineyard, Columbia Valley \$101

Cabernet Sauvignon, 2016, Laelaps, The Rocks District of Milton Freewater \$101

Trine, 2018, Pepper Bridge, Walla Walla Valley \$78

Syrah, 2018, L'Ecole, 7 Hills, Walla Walla Valley \$94

Syrah, 2016, Gargantua, Walla Walla Valley \$130