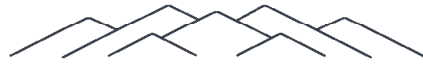


AMATERRA

FOR THE LOVE | OF THE EARTH



Tasting Menu

TASTING FLIGHT \$25

Cellar Cuvée Blanc, 2020, 51Weeks Winemaking, American White Wine

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*

Bottle+ \$58

By the Glass \$15

Rosé of Pinot Noir, 2021, Apolloni Vineyards

**A guest pour from our friends at Apolloni*

Bottle+ \$42

By the Glass \$13

Chardonnay, 2020, Amatterra, Willamette Valley

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

Bottle+ \$35

By the Glass \$16

Cellar Cuvée Blanc, 2020, 51Weeks Winemaking, American White Wine

Crisp, dry white wine with floral aromatic lift courtesy of the Viognier component.

By the Glass \$13

Roussanne-Viognier-Marsanne, 2019, 51Weeks Winemaking, Columbia Valley

-New Release

Lemon custard, honey, apricot. Palate of tart citrus, green apple. High tone aromatics of Viognier, nestled in the minerality of Roussanne. Stainless Steel fermentation.

By the Glass \$13

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, 51Weeks Winemaking, Nemarniki Vineyard, Chehalem Mountains AVA

Leading with aromas of bright red raspberry and coffee in to a palate of cocoa, cane berry compote, and spice, this Pinot Noir is built to age gracefully.

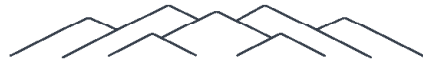
Bottle+ \$55

By the Glass \$21

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

AMATERRA

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Tasting Menu

BY THE BOTTLE

**Pinot Noir, 2017, 51Weeks Winemaking,
Apolloni Vineyard, Willamette Valley,
[Submerged Cap Fermentation]**

Aromas of cranberry, cherry, and coffee. The palate displays raspberry and cranberry reduction in a concentrated, but curiously soft extraction from the submerged cap process.

Bottle+

\$65

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

Bright, ripe, rich red wine.

Bottle+

\$35

**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

CULINARY BOARDS

Charcuterie Board*

\$19

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

Buratta Cheese & Speck Ham

\$24

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

Pacific Northwest Artisanal Cheeses

\$19

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

Vegetable Antipasto & Hummus Board

\$16

Grilled zucchini and sweet peppers, marinated artichokes & olives, market fresh tomatoes & cucumbers, rose harissa hummus, crackers

**Daily Curated Cheese and
Charcuterie Board**

\$23

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

Chilled Seafood Trio Board*

\$29

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

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

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.