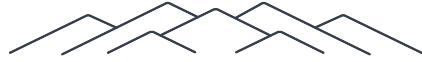


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Dinner Menu

### APPETIZERS

<b>Olive &amp; Herb Fagoza Bread for two</b> <small>VEG</small>	<b>\$9</b>
<b>Nightly Curated Cheese* and Charcuterie Board</b> <small>GF OPTION</small>	<b>\$23</b>
Chef's selection of two cheeses & two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	
<b>Swede Hill Meatballs</b> <small>GF</small>	<b>\$14</b>
White wine-leek cream, salt-pressed cucumber, red currant, dill <i>Suggested Pairing: 2018 Pinot Noir, Nemarniki Vineyard</i>	
<b>House-made Potato Gnocchi</b> <small>GF, VEG</small>	<b>\$14</b>
Roasted market heirloom tomato sauce, parmesan, basil, extra virgin olive oil	
<b>Halibut Brandade Croquettes</b>	<b>\$15</b>
Yukon potato, roasted garlic, romesco, fagoza crumbs	
<b>Griddled Salmon Cakes</b>	<b>\$15</b>
Whole grain mustard aioli, greens, espelette	
<b>House French Fries</b> <small>VEG</small>	<b>\$9</b>
Roasted pepper aioli	

### SALADS

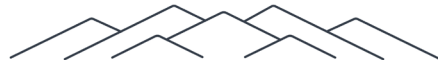
<b>Market Heirloom Tomato</b> <small>V</small>	<b>\$14</b>
Basil, cucumber, pickled zucchini, fagoza crisp, tomato vinaigrette	
<b>Stone Fruit &amp; Ricotta</b> <small>GF, VEG</small>	<b>\$15</b>
Cartwheel Community Farms greens, avocado-basil vinaigrette	
<b>Roasted Golden Beets &amp; Figs</b> <small>GF, VEG</small>	<b>\$14</b>
Buttermilk whipped fromage blanc, celery hearts, toasted hazelnut vinaigrette <i>Suggested Pairing: 2020 Chardonnay, Willamette Valley</i>	
<b>Farmer's Market House Salad</b> <small>GF, V</small>	<b>\$14</b>
Cartwheel Community Farms mixed lettuces, shaved market vegetables, heirloom tomatoes, cucumbers, maple mustard vinaigrette	
<b>Classic Caesar</b> <small>GF OPTION</small>	<b>\$13</b>
Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing	
<i>Add seared salmon</i>	<b>+\$15</b>
<i>Add seared chicken breast</i>	<b>+\$9</b>

### ENTREES

<b>Pan Roasted Wild Salmon</b>	<b>\$42</b>
Glazed new potatoes, rapini, radish, minted pea puree, lemon	
<b>Roasted Red Wine Chicken</b> <small>GF</small>	<b>\$29</b>
Potato puree, roasted mushroom, pearl onion, bacon, roasted chicken jus <i>Suggested Pairing: 2018 Pinot Noir, Willamette Valley</i>	
<b>Pan Seared Alaskan Halibut</b> <small>GF</small>	<b>\$41</b>
Market zucchini, heirloom tomato, toasted garlic tomato sauce, chili flakes, herbs <i>Suggested Pairing: 2019 Roussane-Viognier-Marsanne, Columbia Valley</i>	
<b>Prime 10 oz. New York Steak &amp; Fries*</b>	<b>\$54</b>
Herb chimichurri, fries <i>Suggested Pairing: 2020 Super Cascadian, American Red Wine</i>	
<b>Pan-Seared Scallops</b> <small>GF</small>	<b>\$45</b>
Sweet corn and fennel risotto, fire-roasted eggplant, heirloom tomato, bacon <i>Suggested Pairing: 2020 Chardonnay, Willamette Valley</i>	
<b>Spiced Pork Osso Buco</b> <small>GF</small>	<b>\$36</b>
Creamy hominy grits, grilled rapini, black molè <i>Suggested Pairing: 2018 Éclater, Columbia Valley</i>	
<b>Sweet Corn &amp; Fennel Risotto</b> <small>VEG, GF</small>	<b>\$21</b>
Fire-roasted eggplant, toasted garlic, heirloom tomato, parmesan, chive <small>VEGAN UPON REQUEST</small>	
<b>8150 Beef Smash Burger*</b> <small>GF OPTION</small>	<b>\$18</b>
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> <b>+\$9</b> <i>Suggested Pairing: 2018 Pinot Noir, Willamette Valley</i>	
<b>The Classic Smash Burger*</b> <small>GF OPTION</small>	<b>\$16</b>
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> <b>+\$9</b>	

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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 Amaterra and 51Weeks wines and toast to those who have helped shape your path.*

–Matt Vuylsteke, General Manager, Winemaker

### SPARKLING

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Vintage Brut, 2017, Argyle, Willamette Valley	\$58
Brut Rose, 2018, Argyle, Willamette Valley	\$65
Blanc de Blanc, 2015, Lundeen, Willamette Valley	\$109

### WHITE

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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

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Pinot Noir, 2017, Estate, Tyee, Willamette Valley	\$78	Nebbiolo, 2017, Cana's Feast, Columbia Valley	\$78
Pinot Noir, 2019, Estate, Carlton Hill Vineyard, Yamhill Carlton AVA	\$130	Cabernet Sauvignon, 2016, Sineann, Phinny Hill Vineyard, Columbia Valley	\$109
Pinot Meunier, 2017, James Rahn, Rainsong Vineyard	\$104	Cabernet Sauvignon, 2018, Forsyth Brio, Sagemoor Vineyard, Columbia Valley	\$101
Red Blend, 2018, Family Estate, Hedges, Red Mountain AVA	\$78	Cabernet Sauvignon, 2016, Laelaps, The Rocks District of Milton Freewater	\$121
Grenache Syrah, 2018, Revelry Vineyard, Walla Walla Valley	\$104	Trine, 2018, Pepper Bridge, Walla Walla Valley	\$169
Tempranillo, 2018, Ryan Rose, Rogue Valley	\$110	Syrah, 2018, L'Ecole, 7 Hills, Walla Walla Valley	\$94
Tempranillo, 2019, Estate, Abacela, Umpqua Valley	\$163	Syrah, 2016, Gargantua, Walla Walla Valley	\$130
Merlot, 2017, Kontos, Walla Walla Valley	\$117		