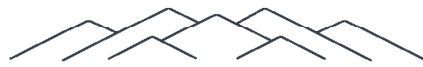


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Tasting Menu

### TASTING FLIGHT \$25

Pinot Gris, 2021, 51Weeks Winemaking, Dundee Hills AVA

Pinot Noir, 2020, Amaterra, Willamette Valley

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

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 Barbera, 2017, 51Weeks Winemaking, Columbia Valley AVA

*Richly colored with vibrant acidity*

**Bottle+** \$26  
**By the Glass** \$14

#### 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

#### Pinot Gris, 2021, 51Weeks Winemaking, Dundee Hills AVA

Aromas of ripe pear, cinnamon, pie spice, and pastry crust with starfruit, apricot and lime zest on the palate.

**By the Glass** \$11

#### Roussanne-Viognier-Marsanne, 2020, 51Weeks Winemaking, Columbia Valley

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

**By the Glass** \$14

#### Pinot Noir, 2020, Amaterra, Willamette Valley

Aromas of cranberry, cassis, and woody herbs carry through to the palate where they are wrapped in flavors of oak. This is a rich, soft style of Pinot Noir meant to be enjoyed young.

**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

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

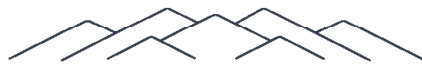
Bright, ripe, rich red wine.

**Bottle+** \$35  
**By the Glass** \$16

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

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## Tasting Menu

### CULINARY BOARDS

<b>Charcuterie Board*</b> Chef's selection of three cured meats, pickled vegetables, dried fruit mostarda, whole grain mustard, crackers	<b>\$19</b>	<b>Buratta Cheese &amp; Speck Ham</b> Confit sweet peppers, pumpkin seed & basil pesto, sliced market tomato, artisan bread	<b>\$24</b>
<b>Pacific Northwest Artisanal Cheeses</b> Chef's daily selection of three Oregon artisanal cheeses, seasonal fruit preserve, thyme charred grapes, crackers	<b>\$19</b>	<b>Vegetable Antipasto &amp; Hummus Board</b> Rosemary roasted cauliflower and sweet peppers, marinated artichokes & olives, market fresh apple & cured kohlrabi, rose harissa hummus, crackers	<b>\$16</b>
<b>Daily Curated Cheese and Charcuterie Board</b> Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers	<b>\$23</b>	<b>Chilled Seafood Trio Board*</b> Wine poached wild shrimp, smoked mussels in escabeche, salmon rilette, remoulade, house pickles, crackers	<b>\$29</b>

### TARTINES FOR ONE

Choice of seasonal squash bisque (veg, gf, vegan upon request), house greens with maple-mustard vinaigrette (v, gf), or house caesar with focaccia croutons and parmesan. Gluten-free bread option is available.

Splits are not available.

<b>Ahi Tuna Salad</b> Toasted artisan bread, pickled celery, red onion, dill, endive, garlic aioli, espelette	<b>\$17</b>	<b>Roasted Red Pepper Hummus v</b> Toasted artisan bread, olive relish, pickled cauliflower, cured peppers, endive	<b>\$15</b>
<b>Serrano Ham</b> Toasted artisan bread, olive oil, shaved onion, manchego sheep's cheese, endive	<b>\$17</b>		

\*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.