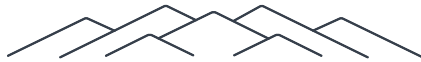


# AMATERRA

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, endive, celery root red currant, dill

*Suggested Pairing: 2018 Pinot Noir, Nemarniki Vineyard*

**House-made Potato Gnocchi** GF, VEG \$14

Roasted market heirloom tomato sauce, parmesan, basil, extra virgin olive oil

**Halibut Brandade Croquettes** \$15

Yukon potato, roasted garlic, romesco, fagoza crumbs

**Griddled Salmon Cake** \$15

Whole grain mustard aioli, greens, espelette

**House French Fries** VEG \$9

Roasted pepper aioli

### SALADS

**Asian Pear & Spicy Greens** GF, V \$14

Market carrots, basil, mint, candied hazelnuts, citrus-sesame vinaigrette

**Butternut Squash & Apple Salad** GF, V \$14

Shaved collard greens, toasted pepitas, pomegranate, mint, basil, apple cider vinaigrette

**Roasted Golden Beets & Figs** GF, VEG \$14

Buttermilk whipped fromage blanc, celery hearts, toasted hazelnut 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 Salmon** \$37

miso squash puree, crispy brussels, lemon relish

*Suggested Pairing: 2021 Pinot Gris, Dundee Hills AVA*

**Roasted Red Wine Chicken** GF \$29

Potato puree, roasted mushroom, pearl onion, bacon, roasted chicken jus

*Suggested Pairing: 2020 Pinot Noir, Willamette Valley*

**Pan Seared Petrale Sole** GF \$38

Sunchoke & rutabaga "chowder," wilted greens, capers, lemon

*Suggested Pairing: 2021 Pinot Gris, Dundee Hills AVA*

**Prime 10 oz. New York Steak & Fries\*** \$54

Green peppercorn-cognac cream sauce, fries

*Suggested Pairing: 2020 Super Cascadian, American Red Wine*

**Pan-Seared Scallops** GF \$45

Wild mushroom risotto, caramelized fennel, crispy kale, pancetta

**Spiced Pork Osso Buco** GF \$36

Creamy hominy grits, braised collard greens, pickled radish, black molè

*Suggested Pairing: 2018 Éclater, Columbia Valley*

**PNW Mushroom Risotto** GF, VEG \$23

Caramelized fennel, charred leek relish, crispy kale,

toasted pepitas, parmesan VEGAN UPON REQUEST

*Suggested Pairing: 2018 Pinot Noir, Nemarniki Vineyard*

**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

**The Classic Smash Burger\*** GF OPTION \$16

House pickles, grilled onion, American cheese,

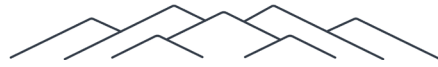
"Terra Sauce", toasted brioche bun, ketchup,

yellow mustard. Choice of fries or seasonal greens

*Make it a double* +\$9

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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

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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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Riesling, 2020, Nemarniki Vineyard, Chehalem Mountains AVA	\$61
Pinot Gris, 2018, Oak Knoll, Willamette Valley	\$39

### RED

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Pinot Noir, 2017, Estate, Tyee, Willamette Valley	\$78	Tempranillo, 2017, Estate, Abacela, Umpqua Valley	\$163
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, 2011, Forsyth Brio, Sagemoor Vineyard, Columbia Valley	\$101
Red Blend, 2019, 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, 2017, Pepper Bridge, Walla Walla Valley	\$169
Tempranillo, 2018, Ryan Rose, Rogue Valley	\$110	Syrah, 2017, Gargantua, Walla Walla Valley	\$130