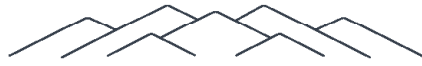


AMATERRA

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

Gnocchi Aglio e Olio *GF, VEG* \$14

Toasted garlic, Seka olive oil, roasted cauliflower, red pepper, parmesan

Roasted Winter Squash Soup *GF, VEG* \$10

Sage crème fraiche, maple-bourbon drizzle, chardonnay compressed apples *VEGAN UPON REQUEST*

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

Roasted Golden Beets & Citrus *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

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

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

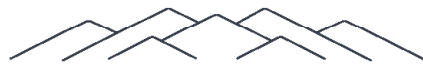
House pickles, grilled onion, American cheese, "Terra Sauce", toasted brioche bun, ketchup, yellow mustard. Choice of fries or seasonal greens
Make it a double +\$9

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.

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

WHITE

Riesling, 2020, Nemarniki Vineyard, Chehalem Mountains AVA	\$61
Chardonnay, 2020, Cristom Vineyards, Eola-Amity Hills, Willamette Valley	\$75
Pinot Blanc, 2021, Apolloni Vineyard, Tualatin Hills AVA	\$55
Pinot Gris, 2018, Oak Knoll, Willamette Valley	\$42
Sauvignon Blanc, 2021, La Randonee, Yamhill-Carlton AVA	\$58

RED

Pinot Noir, 2017, Estate, Tye, Willamette Valley	\$78	Nebbiolo, 2018, Cana's Feast, Ciel Du Cheval Vineyard	\$93
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, L'Ecole No. 41, Columbia Valley	\$88
Tempranillo, 2017, Estate, Abacela, Umpqua Valley	\$123	Syrah, 2017, Gargantua by Bergstrom, Walla Walla Valley	\$111
		Syrah, 2020, Saviah, Walla Walla Valley	\$102