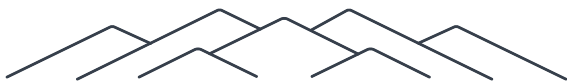


AMATERRA



DESSERT

Flourless Dark Chocolate Layer Cake GF, VEG	\$13
Chocolate mousse, Oregon cherries, vanilla whip, red wine glaze	
Market Strawberry-Rhubarb Galette VEG	\$13
Hibiscus ice cream, basil-scented pastry cream	
Cast-iron “Snickerdoodle” Cookie GF, VEG	\$15
Whiskey caramel, vanilla ice cream	
Espresso Budino GF, VEG	\$9
Cocoa nib-hazelnut crunch, orange blossom chantilly, puffed amaranth florentine	
Fromage Blanc Cheesecake GF, VEG	\$13
Oregon berries, hazelnut, sesame tuile	
Scoops	\$9
Choice of seasonal sorbet or house-made ice cream, served with a chocolate chip cookie	

DESSERT WINE

Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley	
Late harvest; apricot, preserved peach, jasmine, and lemon rind	
<i>Bottle+</i>	\$42
<i>By the Glass</i>	\$18
Taylor Fladgate Tawny Port ‘20 Year’	\$19
Chateau Laribotte Sauternes	\$12
Gonzalez Byass Fino Tres Palmas Sherry	\$17
Graham’s Six Grapes Reserve Ruby Porto	\$10

CORDIALS

Amaro Nonino	\$15
Amaro CioCiario	\$15
Amaro Americano	\$15
Nonino Grappa Chardonnay	\$25

GF: Gluten Free | GF+: Gluten Free Option Available | VEG: Vegetarian | V: Vegan
*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.
All items are cooked to order. Please inform your server of any dietary restrictions. Our operation has shared preparation and cooking ares and is not food allergen or nut-free.
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