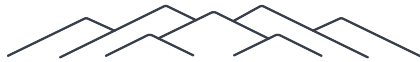


AMATERRA

FOR THE LOVE | OF THE EARTH



Dinner Menu

THE HARVEST PAIRING MENU

Thoughtfully designed to take you on a journey through Amatterra's winemaking & culinary expertise.

Dishes are prepared "as is," no substitutions or splits

\$110 per person

Olive & Herb Fagoza Bread VEG

first course

Chardonnay, 2020, Amatterra, Stark Vineyard, Chehalem Mountains AVA

Paired with

Winter Citrus & Shaved Fennel GF, V

Baby arugula, petite lettuces, mint, basil, lemon-ginger dressing

second course

Pinot Noir, 2020, Amatterra, Hirschy Vineyard, Yamhill-Carlton AVA

Paired with

PNW Mushroom Bolognese VEG

House-made cavatelli, preserved tomato, winter greens, parmesan, basil

third course

Pinot Noir, 2019, Amatterra, Guadalupe Vineyard, Dundee Hills AVA

Paired with

Cast Iron Roasted Duck Breast GF

Pancetta & brussel sprout hash, duck confit, charred onion, cranberry, orange duck jus

dessert

Amaro Amaranico

Paired with

Sweet Winter Squash Flan GF, VEG

Candied cranberry, maple crème fraîche, pepita brittle, basil

SALADS

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

Buttermilk whipped fromage blanc, celery hearts, toasted hazelnut vinaigrette

Suggested Pairing: 2021 Pinot Gris, Dundee Hills AVA

Classic Caesar GF OPTION **\$13**

Crisp romaine, focaccia croutons, parmesan, lemon-anchovy dressing

Add seared salmon **+\$17**

Add seared chicken breast **+\$11**

Wedge Salad GF **\$15**

Wagyu beef bacon, pickled red onions, preserved tomatoes, bleu cheese dressing

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 **\$15**

White wine-leek cream, endive, celery root red currant, dill

House French Fries VEG **\$9**

Roasted pepper aioli

ENTREES

Pan Roasted Salmon **\$39**

Miso squash puree, crispy brussels, olive & lemon relish

Suggested Pairing: 2020 Pinot Noir, Willamette Valley

Roasted Red Wine Half Chicken GF **\$32**

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

Suggested Pairing: 2020 Pinot Noir, Hirschy Vineyard, Yamhill-Carlton AVA

Prime 10 oz. New York Steak & Fries* **\$56**

Green peppercorn-cognac cream sauce, fries

Suggested Pairing: 2018 Petit Verdot, [Submerged Cap Fermentation], Columbia Valley

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

Wild mushroom risotto, caramelized fennel, crispy kale, pancetta

Suggested Pairing: 2020 Chardonnay, Stark Vineyard, Chehalem Mountains AVA

PNW Mushroom Risotto GF, VEG **\$24**

Caramelized fennel, charred leek relish, crispy kale, toasted pepitas, parmesan VEGAN UPON REQUEST

Suggested Pairing: 2020 Pinot Noir, Willamette Valley

The "Classic" Smash Burger* GF OPTION **\$21**

Choice of fries or seasonal greens

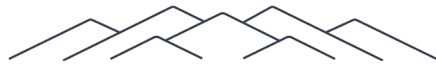
6 oz. Mason Hill Wagyu beef, house pickles, grilled onion, American cheese, "Terra Sauce", toasted brioche bun, Portland ketchup, yellow mustard.

Suggested Pairing: 2018 Petit Verdot, 'Fourgon,' Columbia Valley

Make it a double! **+\$12**

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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

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, Tyee, 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