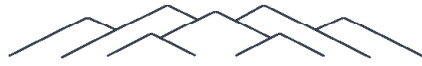


# AMATERRA

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* \$15

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

**House French Fries** *VEG* \$9

Roasted pepper aioli

### 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

### 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

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*

*Choice of fries or seasonal greens*

*Make it a double!* +\$12

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.

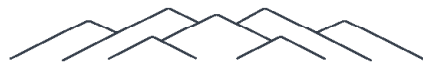
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\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**GF** = Gluten Free | **VEG** = Vegetarian | **V** = Vegan

# AMATERRA

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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

Chardonnay, 2020, Cristom Vineyards, Eola-Amity Hills, Willamette Valley	\$75
Pinot Gris, 2018, Oak Knoll, Willamette Valley	\$42

### RED

Pinot Noir, 2019, Lingua Franca Estate Eola-Amity Hills	\$122	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	Trine, 2017, Pepper Bridge, Walla Walla Valley	\$169
Grenache Syrah, 2018, Revelry Vineyard, Walla Walla Valley	\$104	Syrah, L'Ecole No. 41, Columbia Valley	\$88
Tempranillo, 2018, Ryan Rose, Rogue Valley	\$110	Syrah, 2017, Gargantua by Bergstrom, Walla Walla Valley	\$111
Tempranillo, 2017, Estate, Abacela, Umpqua Valley	\$123	Syrah, 2020, Saviah, Walla Walla Valley	\$102