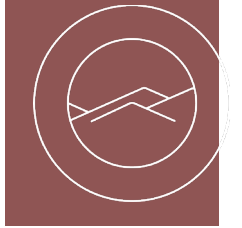
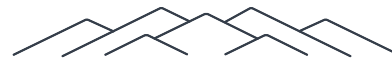


AMATERRA

FOR THE LOVE | OF THE EARTH



THE HARVEST PAIRING MENU \$110

Dishes prepared "as is", no substitutions or splits

Olive & Herb Fagoza Bread *VEG*

Winter Citrus & Shaved Fennel *GF, V*

Baby arugula, seasonal citrus, mint, basil,
Meyer lemon vinaigrette

Chardonnay, 2020, Amatterra, Wolf Hill Vineyard

PNW Mushroom Bolognese *VEG, V+*

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

Pinot Noir, 2020, Amatterra, Hirschy Vineyard

Cast Iron Roasted Duck Breast *GF*

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

Pinot Noir, 2019, Guadalupe Vineyard

Sweet Winter Squash Flan *GF, VEG*

Candied cranberry, maple crème fraîche, pepita brittle, basil
Amaricano Amaro

This menu was thoughtfully designed to take you on a journey through Amatterra's winemaking and culinary expertise. We focus on fostering relationships with local farmers to bring you the freshest ingredients possible, and change our menus seasonally to do our best For the Love of the Earth.

- Culinary & Winemaking team

APPETIZERS

Olive & Herb Fagoza Bread for two *VEG* \$9

Nightly Curated Cheese* & Charcuterie Board *GF+* \$25

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 Spiced French Fries *VEG* \$9

Roasted pepper aioli

SALADS

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

Buttermilk whipped fromage blanc, celery hearts,
toasted hazelnut vinaigrette

Classic Caesar *GF+* \$13

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

Add seared salmon \$21

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, lemon relish
Suggested Pairing: 2020 Pinot Noir, Willamette Valley

Roasted Half Chicken *GF* \$34

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

Suggested Pairing: Pinot Noir, 2020, Hirschy Vineyard

10 oz. New York Steak & Fries* \$58

Green peppercorn-cognac cream sauce, fries

14 oz. Bone-in Pork Chop \$42

Lan Roc pork, creamy parsnip, glazed root vegetables,
apple-pear chutney, pistachio-herb pesto

Suggested Pairing: Pinot Noir, 2019, Guadalupe Vineyard

Pan-Seared Scallops *GF* \$46

Wild mushroom risotto, caramelized fennel,
crispy kale pancetta

Suggested Pairing: Chardonnay, 2020, Stark Vineyard

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

Caramelized fennel, charred leek relish, crispy kale,
toasted pepitas, parmesan

Suggested Pairing: Pinot Noir, 2020, Willamette Valley

The "Classic" Smash Burger* *GF+* \$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

Add Wagyu beef bacon \$6

Add fried egg \$4

Make it a double! \$12

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

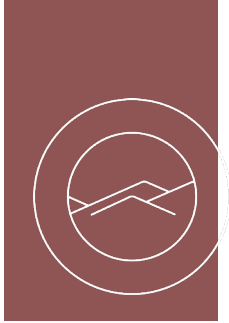
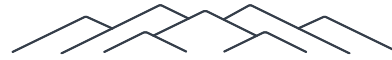
*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All items are cooked to order. Please inform your server of any dietary restrictions. Our operation has shared preparation and cooking areas and is not food allergen or nut-free. 2329514 © 2023 Amatterra, LLC, all rights reserved

GF = Gluten Free | GF+ = Available Gluten Free
VEG = Vegetarian | VEG+ = Available Vegetarian
V = Vegan | V+ = Available Vegan

AMATERRA

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SPARKLING

Vintage Brut, 2017, Argyle, Willamette Valley	\$58
Brut Rose, 2018, Argyle, Willamette Valley	\$65
Blanc de Blanc, 2015, Lundeen, Willamette Valley	\$109

The wines on this list are made by producers we have met, made wine with, sourced fruit from, had great meals with, and who exemplify 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

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

PINOT

Pinot Noir, 2017, Estate, Tye, Willamette Valley	\$78
Pinot Noir, 2019, Estate, Carlton Hill Vineyard, Yamhill Carlton AVA	\$130
Pinot Meunier, 2017, James Rahn, Rainsong Vineyard	\$104

RED

Red Blend, 2019, Family Estate, Hedges, Red Mountain AVA	\$78
Grenache Syrah, 2018, Revelry Vineyard, Walla Walla Valley	\$104
Tempranillo, 2018, Ryan Rose, Rogue Valley	\$110
Tempranillo, 2017, Estate, Abacela, Umpqua Valley	\$123
Nebbiolo, 2018, Cana's Feast, Ciel Du Cheval Vineyard	\$93
Cabernet Sauvignon, 2016, Sineann, Phinny Hill Vineyard, Columbia Valley	\$109
Cabernet Sauvignon, 2011, Forsyth Brio, Sagemoor Vineyard, Columbia Valley	\$101
Cabernet Sauvignon, 2016, Laelaps, The Rocks District of Milton Freewater	\$121
Trine, 2017, Pepper Bridge, Walla Walla Valley	\$169
Syrah, L'Ecole No. 41, Columbia Valley	\$88
Syrah, 2017, Gargantua by Bergstrom, Walla Walla Valley	\$111
Syrah, 2020, Saviah, Walla Walla Valley	\$102