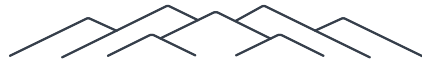
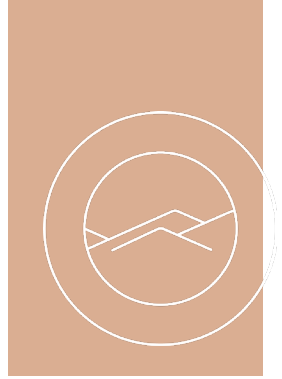


AMATERRA

FOR THE LOVE | OF THE EARTH



Tasting Menu



TASTING FLIGHT \$25

Pinot Noir, 2020, Amaterra, Willamette Valley

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

Pinot Noir, 2020, Amaterra, Hirschy Vineyard,
Dundee Hills AVA

Petit Verdot, 2018, 51Weeks Winemaking,
'Fourgon,' Columbia Valley

WINE CLUB MEMBER FLIGHT \$25

Chardonnay, 2020, Amaterra,
Wolf Hill Vineyard, Eola-Amity Hills AVA

Pinot Noir, 2020, Amaterra, Willamette Valley

Pinot Noir, 2020, Amaterra,
Apolloni Vineyard, Tualatin Hills AVA

Petit Verdot, 2018, 51Weeks Winemaking,
[Submerged Cap Fermentation]

WINES BY THE BOTTLE OR GLASS

Pinot Noir, 2020, Amaterra, Willamette Valley
Cranberry, cassis, and woody herbs. Rich yet soft.

Bottle+ \$45
By the Glass \$19

Pinot Noir, 2019, Amaterra,
Guadalupe Vineyard, Dundee Hills AVA
Bramble, dried cherry, anise, cacao.

Bottle+ \$67
By the Glass \$21

Pinot Noir, 2020, Amaterra,
Hirschy Vineyard, Yamhill-Carlton AVA
Tart cherry, green tea, strawberry compote, and cola.

Bottle+ \$67
By the Glass \$20

Petit Verdot, 2018, 51Weeks Winemaking,
'Fourgon,' Columbia Valley
Blueberry, blackberry, dark fruit and coconut.

Bottle+ \$52
By the Glass \$20

Merlot, 2019, 51Weeks Winemaking,
[Submerged Cap Fermentation]
Blueberry, plum, coffee grounds, and rosemary.
Concentrated, yet soft.

Bottle+ \$60
By the Glass \$20

Brut, 2018, Argyle, Willamette Valley
A guest pour from our friends at Argyle.

Bottle+ \$58
By the Glass \$15

WINES CLUB MEMBER EXCLUSIVE WINES BY THE GLASS

Chardonnay, 2020, Amaterra,
Wolf Hill Vineyard, Eola-Amity Hills AVA
Pineapple, lemon rind, and graham cracker.

Bottle+ \$38
By the Glass \$16

Pinot Noir, 2020, Amaterra,
Apolloni Vineyard, Tualatin Hills AVA
Strawberry jam, coffee, cherry and pie spice.

Bottle+ \$67
By the Glass \$21

Petit Verdot, 2018, 51Weeks Winemaking,
[Submerged Cap Fermentation]
Hickory, black olive, blueberry fruit leather.

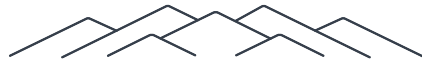
Bottle+ \$60
By the Glass \$20

These wines are currently allocated exclusive to the restaurant, if you'd like to inquire about purchasing, please email WineClub@AmaterraWines.com

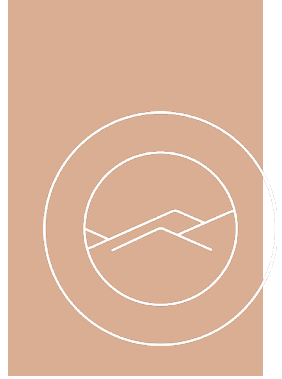
*Wine Club preferred pricing applies to bottle purchases (Club: 10%; Le Champ: 15%).

AMATERRA

FOR THE LOVE | OF THE EARTH



Tasting Menu



CULINARY BOARDS

Charcuterie Board*

\$21

Chef's selection of three cured meats, pickled vegetables, dried fruit mostarda, whole grain mustard, crackers

Pacific Northwest Artisanal Cheeses VEG

\$21

Chef's selection of three Oregon artisanal cheeses, seasonal fruit preserve, thyme-charred grapes, crackers

Vegetbale Antipasto & Hummus Board V

\$17

Rosemary-roasted cauliflower and sweet peppers, marinated artichokes and olives, market fresh apple-cured kohlrabi, rose harissa hummus, crackers

Daily Curated Cheese & Charcuterie Board

\$25

Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers

Buratta Cheese & Speck Ham

\$24

Confit sweet peppers, pumpkin seed and basil pesto, artisan bread

Chef Curated Sweets Slate GF, VEG

\$18

Five types of sweets from cake to candy to share as a nosh, including Amaterra Pinot Noir Fudge and grapefruit pâte de fruits

TARTINES FOR ONE

Choice of creamy leek & potato soup (GF, VEG, V upon request), house greens with maple-mustard vinaigrette (GF, V), or house caesar with focaccia croutons and parmesan. Gluten-free bread option is available. Splits are not available.

Albacore Tuna Salad

\$19

Toasted artisan bread, pickled celery, red onion, dill, endive, garlic aioli, espelette

Roasted Red Pepper Hummus V

\$18

Toasted artisan bread, olive relish, pickled cauliflower, cured pepppers, endive

Serrano Ham

\$19

Toasted artisan bread, olive oil, shaved onion, manchego sheep's cheese, endive

WINE CLUB MEMBER EVENTS CALENDAR

January

Supper Club: Winemaker Dinner 1/15

February

Winter Wine Release 2/3 - 5

Big Red Bash 2/19

March

Oyster Fest 3/19

April

Supper Club: Cheese Dinner 4/16

May

Spring Wine Release 5/5 - 7

Rose Festival on the Terrace 5/5 - 7

June

Supper Club: Salmon Bake 6/11

July

Supper Club: Chef's Pig Roast 7/16

August

Supper Club: Veraison Dinner 8/20

September

Paella Feast 9/17

October

Supper Club: Harvest Dinner 10/15

November

Fall Wine Release 11/15

Supper Club: Seafood Dinner 11/19

*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

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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