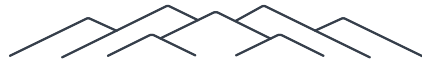


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Dinner

### APPETIZERS

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

**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-Made Cavatelli** VEG \$18

Whipped burrata cheese, market zucchini, cured sweet peppers, herbs

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

Roasted pepper aioli

### SALADS

**Roasted Beets & Oregon Berries** GF, VEG \$14

Honey'd ricotta, hazelnut chermoula, espresso balsamic, basil

*Suggested Pairing: Chardonnay, 2021, Willamette Valley*

**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

**Cast Iron Crispy Skin Salmon** GF \$39

Minted pea puree, glazed market vegetables, quinoa, citrus vinaigrette, herbs

*Suggested Pairing: Pinot Noir, 2020, Willamette Valley*

**Roasted & Barbecue Glazed Half Chicken** GF \$34

Spiced crispy potatoes, basil pesto, pole beans, pancetta, rhubarb spiked barbecue sauce

*Suggested Pairing: Bâton de Champ, 2022, American Rosé*

**16 oz. Cast Iron Ribeye Steak\*** GF \$65

A51 sauce, house spiced french fries

*Suggested Pairing: Cabernet Sauvignon, 2019, Destiny Ridge Vineyard*

**Lan-Roc Farm 14 oz. Bone-in Pork Chop** GF \$42

Charred zucchini, blistered olives, roasted tomatillo chimichurri, pickles

*Suggested Pairing: Rosé of Pinot Noir, 2022, Willamette Valley*

**Pan-Seared Scallops** GF \$46

Market rabes, roasted mushrooms, onion relish, nettle butter, pine nuts, pecorino, herbs

*Suggested Pairing: Chardonnay, 2021, Willamette Valley*

**Pan-Seared Alaskan Halibut** GF \$42

Buttered radish, turnips, snap peas, spring onion cream, raisin-leek relish

**Morel Mushroom & Market Vegetable Risotto** GF, VEG, V+ \$25

Market rabes, sauteed greens, fiddle-head ferns, pine nuts, pecorino, herbs

*Suggested Pairing: Pinot Noir, 2019, Nemarniki Vineyard*

**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

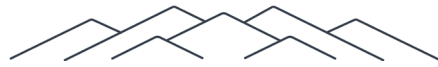
Add Wagyu beef bacon \$7

Add fried egg \$4

Make it a double! \$12

# 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 & WHITE

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Vintage Brut, 2017, Argyle, Willamette Valley	\$58	Grenache Blanc, 2021, Dobbles Family Estate, Crater View Vineyard, Rogue Valley	\$52
Blanc de Blanc, 2015, Lundeen, Willamette Valley	\$109	Auxerrois, 2020, Raptor Ridge, Eola-Amity Hills, Willamette Valley	\$72
Sauvignon Blanc, 2021, Trothe, Horse Heaven Hills, Columbia Valley	\$192	Chardonnay, 2018, Lingua Franca, Pied de Colline, Willamette Valley	\$64
Sauvignon Blanc, 2022, La Randonnée, Yamhill-Carlton AVA	\$60	Chardonnay, 2020, Cristom Vineyards, Eola-Amity Hills, Willamette Valley	\$75
		Pinot Gris, 2018, Oak Knoll, Willamette Valley	\$42

### RED

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Pinot Noir, 2019, Estate, Lingua Franca, Eola-Amity Hills	\$122	Cabernet Sauvignon, 2011, Forsyth Brio, Sagemoor Vineyard, Columbia Valley	\$101
Pinot Noir, 2019, Estate, Carlton Hill Vineyard, Yamhill Carlton AVA	\$130	Trine, 2017, Pepper Bridge, Walla Walla Valley	\$169
Pinot Meunier, 2017, James Rahn, Rainsong Vineyard	\$104	Syrah, L'Ecole No. 41, Columbia Valley	\$88
Red Blend, 2019, Family Estate, Hedges, Red Mountain AVA	\$78	Syrah, 2017, Gargantua by Bergstrom, Walla Walla Valley	\$111
Grenache Syrah, 2018, Revelry Vineyard, Walla Walla Valley	\$104	Syrah, 2020, Saviah, Walla Walla Valley	\$102