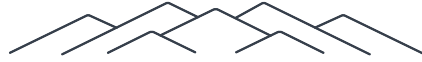
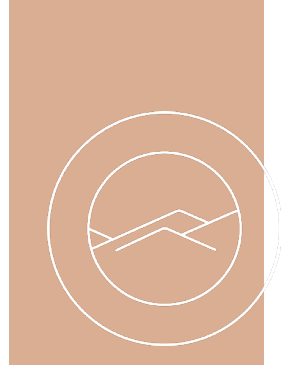


AMATERRA

FOR THE LOVE | OF THE EARTH



Tasting Menu



TASTING FLIGHT \$25

Bâton de Champ Rosé, 2022,
51Weeks Winemaking, American Rosé Wine

Chardonnay, 2021, Amaterra, Willamette Valley

Pinot Noir, 2020, Amaterra, Willamette Valley

Syrah, 2020, 51Weeks Winemaking,
Seven Hills Vineyard, Walla Walla Valley

TERROIR OF PINOT NOIR \$30

Pinot Noir, 2020, Amaterra, Willamette Valley

Pinot Noir, 2019, Amaterra, Nemarniki Vineyard,
Chehalem Mountains AVA

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

Pinot Noir, 2021, Amaterra,
Carlton Hill Vineyard, Yamhill-Carlton AVA

ROSÉ DUO HALF GLASS OF EACH \$16

Rosé of Pinot Noir, 2022, 51Weeks Winemaking,
Willamette Valley

Elegant, floral style rosé with bright acidity.

Bâton de Champ Rosé, 2022,
51Weeks Winemaking, American Rosé Wine

Ripe and rich rosé. Field blend of eight varieties.

WINES BY THE BOTTLE OR GLASS

Rosé of Pinot Noir, 2022, 51Weeks Winemaking,
Willamette Valley

Elegant, floral style rosé with bright acidity.

Bottle+ \$25
By the Glass \$15

Bâton de Champ Rosé, 2022,
51Weeks Winemaking, American Rosé Wine

Ripe and rich rosé. Field blend of eight varieties.

Liter+ \$38
By the Glass \$15

Chardonnay, 2021, Amaterra, Willamette Valley

Citrus, tart pear, shortbread, and lime rind.

Bottle+ \$35
By the Glass \$17

Pinot Noir, 2020, Amaterra, Willamette Valley

Cranberry, cassis, and woody herbs. Rich yet soft.

Bottle+ \$45
By the Glass \$19

Merlot, 2019, 51Weeks Winemaking,
[Submerged Cap Fermentation]

Blueberry, plum, coffee grounds, and rosemary.

Concentrated, yet soft.

Bottle+ \$60
By the Glass \$20

Syrah, 2020, 51Weeks Winemaking,
Seven Hills Vineyard, Walla Walla Valley

Classic, fruit driven and slightly reductive Syrah.

Bottle+ \$60
By the Glass \$20

Cabernet Sauvignon, 2019,
51Weeks Winemaking, Destiny Ridge Vineyard,
Columbia Valley

Cherry concentrate, leather, white pepper.

Bottle+ \$67
By the Glass \$21

SINGLE VINEYARD PINOT NOIR BOTTLE+ \$67 BY THE GLASS \$21

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

Tart cherry, green tea, strawberry compote, and cola.

Pinot Noir, 2019, Amaterra,
Nemarniki Vineyard, Chehalem Mountains AVA

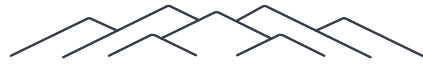
Berry, cola, coffee and cocoa. Concentrated style.

Pinot Noir, 2021, Amaterra,
Carlton Hill Vineyard, Yamhill-Carlton AVA

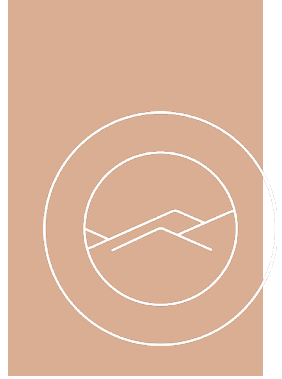
Orange chocolate, maraschino cherry, and dark plum.

AMATERRA

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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

Vegetable 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 roasted vegetable gazpacho (GF, VEG), 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.

Smoked Salmon Tartine

\$19

Toasted artisan bread, pickled onion, creme fraiche, cucumber, dill, petite spicy greens

Albacore Tuna Salad*

\$19

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

Roasted Red Pepper Hummus VEG

\$18

Toasted artisan bread, olive relish, pickled cauliflower, cured peppers, 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--4

Big Red Bash 2/19

March

Oyster Fest 3/19

April

Supper Club: Cheese Dinner 4/16

May

Spring Wine Release 5/6--7

Rose Festival on the Terrace 5/6--7

July

Supper Club: Paella Feast 7/16

August

Supper Club: Veraison Pig Roast 8/20

October

Supper Club: Harvest Dinner 10/15

November

Le Champ Fall Wine Release 11/3

Fall Wine Release 11/5

*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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