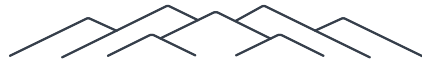
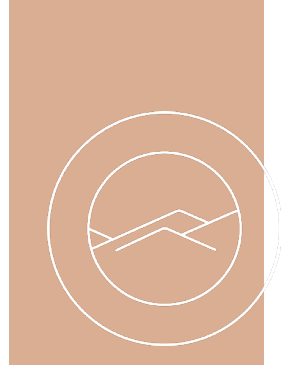


AMATERRA

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, 2019, Amaterra, Willamette Valley

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

TERROIR OF PINOT NOIR \$30

Pinot Noir, 2019, Amaterra, Willamette Valley

Pinot Noir, 2019, Amaterra, Swede Hill Vineyard,
Willamette Valley

Pinot Noir, 2019, Amaterra,
Hirschy Vineyard, Yamhill-Carlton AVA

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

WINES BY THE BOTTLE OR GLASS

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, 2019, Amaterra, Willamette Valley
Caneberry, cherry, spicy, well-structured finish.

Bottle+ \$47
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

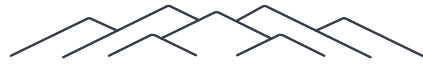
Pinot Noir, 2019, Amaterra,
Hirschy Vineyard, Yamhill-Carlton AVA
Bing cherry, vanilla, dried blueberry, and green olive.

Pinot Noir, 2019, Amaterra,
Swede Hill Vineyard, Willamette Valley
Cranberry, raspberry, Eastern spices, raisins, and a
concentrated structure.

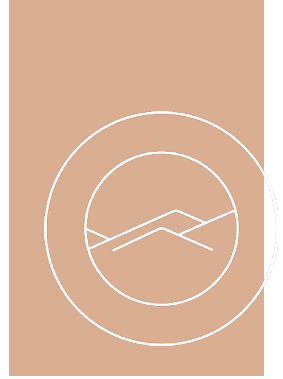
Pinot Noir, 2021, Amaterra,
Carlton Hill Vineyard, Yamhill-Carlton AVA
Orange chocolate, maraschino cherry, and dark plum.

AMATERRA

FOR THE LOVE | OF THE EARTH



Tasting Menu



CULINARY BOARDS

Charcuterie Board*

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

\$21

Daily Curated Cheese* & Charcuterie Board* \$25

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

Pacific Northwest Artisanal Cheeses* VEG

Chef's selection of three PNW artisanal cheeses, seasonal fruit preserves & market fruit, crackers

\$21

Buratta Cheese & Speck Ham

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

\$24

Vegetable Antipasto & Hummus Board V

Rosemary-roasted cauliflower and sweet peppers, marinated artichokes and olives, marinated tomato & cucumber with basil, rose harissa hummus, crackers

\$17

Chef Curated Sweets Slate GF, VEG

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

\$18

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

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

\$19

Roasted Red Pepper Hummus VEG

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

\$18

Albacore Tuna Salad*

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

\$19

Serrano Ham

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

\$19

ZERO-PROOF

Swede Hill Punch

Orange, pineapple, grenadine, simple syrup, club soda

\$9

Duke of West Hills

Cinnamon apple shrub, Smith Lord Bergamot tea, apple cider, soda water

\$10

Spa Treatment

Honey-ginger syrup, pomegranate juice, ginger beer

\$10

Honey Crisper

Sparkling cider, honey, lemon, ginger beer

\$9

WINE CLUB MEMBER EVENTS CALENDAR

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

December

Sparkling Soirée TBD

*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.

2229356 © 2023 Amaterra, LLC, all rights reserved