**Tasting Menu**

**TASTING FLIGHT $25**

- Bâton de Champ Rosé, 2022, 51Weeks Winemaking, American Rosé Wine
- Pinot Gris, 2021, 51Weeks Winemaking, Willamette Valley
- Pinot Noir, 2019, Amaterra, Willamette Valley
- Syrah, 2021, 51Weeks Winemaking, Columbia Gorge, Oregon

**TERROIR OF PINOT NOIR $30**

- Pinot Noir, 2019, Amaterra, Willamette Valley
- Pinot Noir, 2019, Amaterra, Swede Hill Vineyard, Willamette Valley
- Pinot Noir, 2021, Amaterra, Gregory Ranch Vineyard, Yamhill-Carlton AVA
- Pinot Noir, 2021, Amaterra, Carlton Hill Vineyard, Yamhill-Carlton AVA

**CHARDONNAY DUO HALF GLASS OF EACH $19**

- Chardonnay, 2021, Amaterra, Wolf Hill Vineyard, Eola-Amity Hills AVA
  - Natural acidity and minerality. Aged in concrete
  - Bottle*: $38
  - By the Glass: $18
- Chardonnay, 2021, Amaterra, Stark Vineyard, Chahelm Mountains AVA
  - Lime zest, grilled pineapple, and pie spice
  - Bottle*: $38
  - By the Glass: $18

**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
- Pinot Gris, 2021, 51Weeks Winemaking
  - Tree fruit and floral aromatics, minerality on the palate
  - Bottle*: $22
  - By the Glass: $15
- Pinot Noir, 2019, Amaterra, Willamette Valley
  - Caneberry, cherry, spicy, well-structured finish
  - Bottle*: $47
  - By the Glass: $19
- Syrah, 2021, 51Weeks Winemaking, Columbia Gorge, Oregon
  - Blackberry, meat char, toasted hazelnut
  - Bottle*: $60
  - By the Glass: $20
- Cabernet Sauvignon, 2019, 51Weeks Winemaking, Destiny Ridge Vineyard, Columbia Valley
  - Cherry concentrate, leather, and white pepper
  - Bottle*: $67
  - By the Glass: $21
- Petit Verdot, 2019, 51Weeks Winemaking, ‘Fourgon’, Columbia Valley
  - Big aromas of dark berries and a palate of dark fruits, coconut, and spice. Round, soft, rich texture
  - Bottle*: $52
  - By the Glass: $19
- Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley
  - Late harvest; apricot, preserved peach, jasmine, and lemon rind
  - Bottle*: $42
  - By the Glass: $18

**SINGLE VINEYARD PINOT NOIR**

- Pinot Noir, 2021, Amaterra, Gregory Ranch Vineyard, Yamhill-Carlton AVA
  - Raspberry, mint, cola, fig, and wet stone
- Pinot Noir, 2019, Amaterra, Swede Hill Vineyard, Willamette Valley
  - Cranberry, raspberry, Eastern spices, raisins, and a concentrated structure

**BOTTLE* $67 | BY THE GLASS $21**

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

*Wine Club preferred pricing applies to bottle purchases (Club: 10%; Le Champ: 15%).
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*** <br> VEG $21
Chef’s selection of three PNW artisanal cheeses, seasonal fresh fruit and fruit preserve, crackers

**Vegetable Antipasto & Hummus Board V** $17
Roasted and sesame-glazed cauliflower, house-cured sweet peppers, quinoa tabbouleh, marinated artichokes and olives, roasted red pepper and 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, artisan bread, pumpkin seed and basil pesto

**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

HARVEST SNACKS, ADD TO ANY BOARD OR TARTINE

**Marinated Castelvetrano Olives CF, V** $8
Thyme, rosemary, citrus, chili flakes, garlic, warming spices

**Quinoa Tabbouleh GF, V** $8
Shaved seasonal greens, cured tomatoes, kohlrabi, lemon, evo, herbs

**Smoked Salmon Spread & Lavash** $11
Crème fraîche, pickled onion, chives

**Roasted Red Pepper & Rose Harissa Hummus GF, V** $8
Espyette, evo, crackers

**“Champ Chow” GF, VEG** $8
Amaterra fudge inspired Chex Mix™ with a kick!

**House Candied & Spiced Mixed Nuts GF, VEG** $9

**Harvest Snack Trio, Choose Any 3** $24

TARTINES FOR ONE

Choice of squash bisque (GF, V), house greens with maple-mustard vinaigrette (GF, V), or house Caesar* with fagoza croutons and parmesan. A gluten-free bread option is available for $2. Splits are not available.

**Smoked Salmon Tartine** $19
Toasted artisan bread, pickled onion, creme fraîche, cucumber, dill, petite spicy greens

**Serrano Ham** $19
Toasted artisan bread, olive oil, shaved onion, manchego sheep’s cheese, endive

**Albacore Tuna Salad*** $19
Toasted artisan bread, pickled celery, red onion, dill, endive, garlic aioli, espelette

WINE CLUB MEMBER EVENT CALENDAR

**September**
Swede Hill Vineyard Sip & Stroll 9/17

**October**
Supper Club: Harvest Dinner 10/15

**November**
Le Champ Fall Wine Release 11/3
Fall Wine Release 11/8

**December**
Sparkling Soirée 12/29

*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 | GF* = GF Option Available (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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