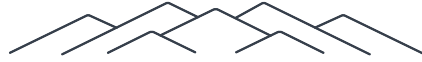
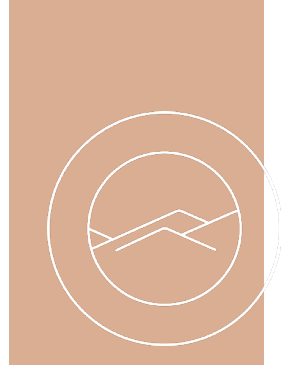


AMATERRA

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, 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, 2019, *Amaterra, Hirschy Vineyard, Yamhill-Carlton AVA*

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

CHARDONNAY DUO HALF GLASS OF EACH \$19

Chardonnay, 2021, *Amaterra, Stark Vineyard, Chahelm Mountains AVA*
Lime zest, grilled pineapple, and pie spice.

Bottle+	\$38
By the Glass	\$18

Chardonnay, 2021, *Amaterra, Wolf Hill Vineyard, Eola-Amity Hills AVA*
Natural acidity and minerality. Aged in concrete.

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

Syrah, 2021, *51Weeks Winemaking, Columbia Gorge, Oregon*
Blackberry, meat char, toasted hazelnut.

Bottle+	\$60
By the Glass	\$20

Pinot Gris, 2021, *51Weeks Winemaking*
Tree fruit and floral aromatics, minerality on the palate.

Bottle+	\$22
By the Glass	\$15

Cabernet Sauvignon, 2019,
51Weeks Winemaking, Destiny Ridge Vineyard, Columbia Valley
Cherry concentrate, leather, white pepper.

Bottle+	\$67
By the Glass	\$21

Chardonnay, 2021, *Amaterra, Willamette Valley*
Citrus, tart pear, shortbread, and lime rind.

Bottle+	\$35
By the Glass	\$17

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

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

Bottle+	\$47
By the Glass	\$19

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.

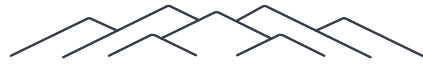
Pinot Noir, 2021, *Amaterra, Carlton Hill Vineyard, Yamhill-Carlton AVA*
Orange chocolate, maraschino cherry, and dark plum.

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

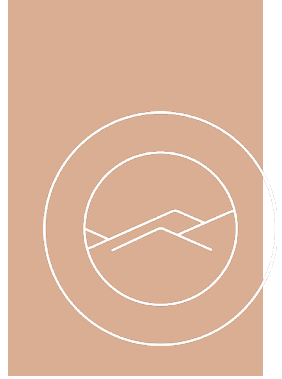
*Wine Club preferred pricing applies to bottle purchases (Club: 10%; Le Champ: 15%).

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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
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, artisan bread, pumpkin seed-basil pesto	\$24
Vegetable Antipasto & Hummus Board V Rosemary-roasted cauliflower and sweet peppers, marinated artichokes and olives, quinoa tabbouleh, 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 Amatterra Pinot Noir Fudge and seasonal pâte de fruits	\$18

HARVEST SNACKS, ADD TO ANY BOARD OR TARTINE

Marinated Castelvetrano Olives GF, V Thyme, rosemary, citrus, chili flakes, garlic, warming spices	\$8	Smoked Salmon Spread & Lavash Crème fraîche, pickled onion, chives	\$11
House Candied & Spiced Mixed Nuts GF, VEG Hazelnuts, cashews, walnuts	\$8	Roasted Red Pepper Harissa Hummus GF*, V Espelette, evoo, crackers	\$8
Quinoa Tabbouleh GF, V Shaved Autumn greens, cured tomatoes, kohlrabi, lemon, olive oil, market herbs	\$8	"Champ Chow" GF, VEG Amatterra fudge inspired Chex Mix™ with a kick!	\$8
		Harvest Snack Trio, choose any 3	\$24

TARTINES FOR ONE

Choice of Autumn Squash Bisque (GF, V), 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

WINE CLUB MEMBER EVENTS 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 11/5

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 | 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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