### Tasting Menu

#### Tasting Flight $25

- **Bâton de Champ Rosé, 2022, 51 Weeks Winemaking, American Rosé Wine**
- **Chardonnay, 2021, Amaterra, Willamette Valley**
- **Pinot Noir, 2019, Amaterra, Willamette Valley**
- **Syrah, 2021, 51 Weeks 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

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<tbody>
<tr>
<td>Bottle+ $38</td>
<td>Bottle+ $38</td>
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<tr>
<td>By the Glass $18</td>
<td>By the Glass $18</td>
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#### Wines by the Bottle or Glass

<table>
<thead>
<tr>
<th>Bâton de Champ Rosé, 2022, 51 Weeks Winemaking, American Rosé Wine</th>
<th>Syrah, 2021, 51 Weeks Winemaking, Columbia Gorge, Oregon</th>
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</thead>
<tbody>
<tr>
<td>Bottle+ $22</td>
<td>Bottle+ $60</td>
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<tr>
<td>By the Glass $15</td>
<td>By the Glass $20</td>
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<tr>
<td>Bottle+ $35</td>
<td>Bottle+ $67</td>
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<tr>
<td>By the Glass $17</td>
<td>By the Glass $21</td>
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<tbody>
<tr>
<td>Bottle+ $35</td>
<td>Bottle+ $52</td>
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<tr>
<td>By the Glass $17</td>
<td>By the Glass $19</td>
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#### Single Vineyard Pinot Noir Bottle+ $67 by the Glass $21

<table>
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<tr>
<th>Pinot Noir, 2019, Amaterra, Hirschy Vineyard, Yamhill-Carlton AVA</th>
<th>Pinot Noir, 2021, Amaterra, Carlton Hill Vineyard, Yamhill-Carlton AVA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bottle+ $47</td>
<td>Bottle+ $67</td>
</tr>
<tr>
<td>By the Glass $19</td>
<td>By the Glass $21</td>
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</tbody>
</table>

- Bing cherry, vanilla, dried blueberry, and green olive.
- Cranberry, raspberry, Eastern spices, raisins, and a concentrated structure.

*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

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 $21
Chef’s selection of three PNW artisanal cheeses, seasonal fruit preserves & market fruit, crackers

Buratta Cheese & Speck Ham $24
Confit sweet peppers, artisan bread, pumpkin seed-basil pesto

Vegetable Antipasto & Hummus Board V $17
Rosemary-roasted cauliflower and sweet peppers, marinated artichokes and olives, quinoa tabbouleh, rose harissa hummus, crackers

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 seasonal pâte de fruits

HARVEST SNACKS, ADD TO ANY BOARD OR TARTINE

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

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

House Candied & Spiced Mixed Nuts GF, VEG $8
Hazelnuts, cashews, walnuts

Roasted Red Pepper Harissa Hummus GF, V $8
Espelette, evoo, crackers

Quinoa Tabbouleh GF, V $8
Shaved Autumn greens, cured tomatoes, kohlrabi, lemon, olive oil, market herbs

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

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

Roasted Red Pepper Harissa Hummus GF, V $8
Espelette, evoo, crackers

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 $19
Toasted artisan bread, pickled onion, creme fraîche, cucumber, dill, petite spicy greens

Roasted Red Pepper Hummus VEG $18
Toasted artisan bread, olive relish, pickled cauliflower, cured peppers, endive

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

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

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