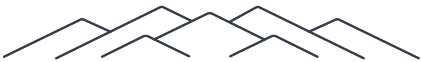


AMATERRA

FOR THE LOVE | OF THE EARTH



Dessert Menu

DESSERT

Market Strawberry-Rhubarb Galette <i>VEG</i>	\$13
Hibiscus ice cream, basil scented pastry cream	
Lemon & Lavender Tart <i>GF, VEG</i>	\$14
Rosé blackberries, coconut-lime granita, mint	
Cast Iron “Snickerdoodle” Cookie <i>GF, VEG</i>	\$15
Whiskey caramel, vanilla ice cream	
Espresso Budino <i>GF, VEG</i>	\$9
Cocoa nib-hazelnut crunch, orange blossom chantilly, puffed amaranth florentine	
Scoops	\$9
Choice of seasonal sorbet or house-made ice cream, served with a chocolate chip cookie	

DESSERT WINE

Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley	
Late harvest; apricot, preserved peach, jasmine, and lemon rind	
Bottle+	\$63
By the Glass	\$18
Taylor Fladgate Tawny Port ‘20 yr.’	\$19
Chateau Laribotte Sauternes	\$12
Gonzalez Byass Fino Tres Palmas Sherry	\$17
Six Grapes Reserve Ruby Porto	\$10

CORDIALS

Amaro Nonino	\$15
Elegant and balanced, with a scent of herbs.	
Amaro CioCiario	\$15
Citrus and sweet notes with a dry finish.	
Amaro Americano	\$15
Toasted sugar and dark fruit, vanilla bean and Mexican chocolate finish.	
Nonino Grappa Chardonnay	\$25
Vanilla and pastry with subtle hints of chocolate and almonds	

GF = Gluten Free VEG = Vegetarian V = Vegan

* 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.

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.