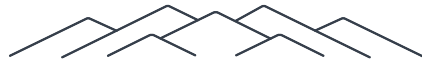
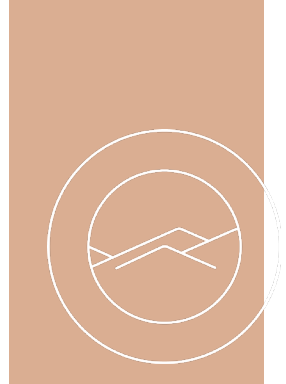


AMATERRA

FOR THE LOVE | OF THE EARTH



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, Amatera, Willamette Valley

Syrah, 2021, 51Weeks Winemaking,
Columbia Gorge, Oregon

TERROIR OF PINOT NOIR \$30

Pinot Noir, 2019, Amatera, Willamette Valley

Pinot Noir, 2018, Amatera, 'Cuvée Maison',
Willamette Valley

Pinot Noir, 2021, Amatera,
Gregory Ranch Vineyard, Yamhill-Carlton AVA

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

CHARDONNAY DUO HALF GLASS OF EACH \$19

Chardonnay, 2021, Amatera, Wolf Hill Vineyard,
Eola-Amity Hills AVA

Natural acidity and minerality. Aged in concrete

Bottle+ \$38
By the Glass \$18

Chardonnay, 2021, Amatera, Stark Vineyard,
Chehalem 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

Sparkling Rosé of Barbera, 2023,
51Weeks Winemaking, Columbia Valley

Perfectly dry and pleasantly ripe pétillant naturel

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, Amatera, Willamette Valley

Caneberry, cherry, spicy, well-structured finish

Bottle+ \$47
By the Glass \$19

Syrah, 2021, 51Weeks Winemaking,
Columbia Gorge, Oregon

Blackberry, meat char, and 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

Pinot Noir, 2018, Amatera, 'Cuvée Maison',
Willamette Valley

Bramble, vanilla, wild strawberry, and lavender

Bottle+ \$50
By the Glass \$20

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, Amatera,
Gregory Ranch Vineyard, Yamhill-Carlton AVA

Raspberry, mint, cola, fig, and wet stone

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

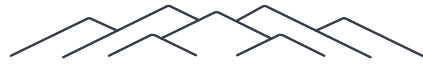
Orange chocolate, maraschino cherry, and dark plum

BOTTLE+ \$67 | BY THE GLASS \$21

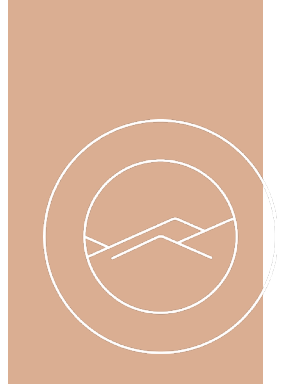
*Wine Club preferred pricing applies to bottle purchases (Club: 10%; Le Champ: 15%).

AMATERRA

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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 fresh fruit and fruit preserve, crackers | \$21 | Buratta Cheese & Speck Ham Confit sweet peppers, artisan bread, pumpkin seed-basil pesto | \$24 |
| Vegetable Antipasto & Hummus Board V Roasted and sesame glazed cauliflower, house-cured sweet peppers, quinoa tabouleh, marinated artichokes and olives, roasted red pepper and 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 | \$18 |

HARVEST SNACKS, ADD TO ANY BOARD OR TARTINE

| | | | |
|--|-------------|---|-------------|
| Marinated Castelvetrano Olives GF, V Thyme, rosemary, citrus, chili flakes, garlic, warming spices | \$8 | Roasted Red Pepper & Rose Harissa Hummus GF*, V Espelette, evoo, crackers | \$8 |
| Quinoa Tabbouleh GF, V Shaved seasonal greens, cured tomatoes, kohlrabi, lemon, evoo, herbs | \$8 | Harvest Snack Trio, Choose Any 3 | \$24 |
| Smoked Salmon Spread & Lavash Crème fraîche, pickled onion, chives | \$12 | | |

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 Toasted artisan bread, pickled onion, creme fraîche, cucumber, dill, petite spicy greens | \$19 | Serrano Ham Toasted artisan bread, olive oil, shaved onion, manchego sheep's cheese, endive | \$19 |
| Roasted Red Pepper & Rose Harissa Hummus V 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 |

WINE CLUB MEMBER EVENT CALENDAR

February

Supper Club: Steak and Syrah 2/23

Winemaker Barrel Tasting 2/22

March

Oyster Social 3/15

Winemaker Barrel Tasting 3/21

*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

Version 2.20.24

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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