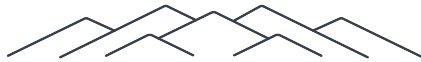


AMATERRA

FOR THE LOVE | OF THE EARTH



Valentine's Day Prix Fixe Menu

\$89 per person

+\$30 for optional pairing with each course

STARTERS

House-made Fagoza Bread for Two VEG

Roasted garlic, melted leeks, fresh rosemary, whipped thyme and honey butter

APPETIZERS

Choice of:

Beef Tenderloin Tartare* GF+

Sauce gribiche, pickled sunchoke, griddled bread

Suggested pairing: 2018 Amatterra Pinot Noir "Cuvée Maison" Willamette Valley

Oregon Albacore Tuna Tartare* GF

Charred tomatillo chimichurri, scallions, chili, puffed rice crisps

Suggested pairing: 2023 Rosé of Barbera 'pet-nat', Lonesome Spring Vineyard, Columbia Valley

Butternut Squash & Apple Salad GF, V

Shaved collard greens, pomegranate, basil, mint, dill, toasted pepitas and hemp hearts

Suggested pairing: 2021 Amatterra Chardonnay, Wolf Hill Vineyard, Eola-Amity Hills AVA

Half Dozen Pacific Northwest Oysters* GF+ +6

House-made hot sauce, champagne mignonette, lemon

Suggested pairing: 2022 51Weeks Winemaking Pinot Gris, Dundee Hills AVA, Willamette Valley

ENTREE

Choice of:

8oz Center-cut Prime Beef Ribeye* GF +6

Butter whipped Yukon gold potatoes, broccolini, charred cippolini onion jus

Suggested pairing: 2019 51Weeks Winemaking, Cabernet Sauvignon, Destiny Ridge Vineyard, Columbia Valley

Pan Roasted Black Bass GF

Celery root and sunchoke purée, poached baby carrots, brown butter pistou

Suggested pairing: 2021 Amatterra Chardonnay, Stark Vineyard, Chehalem Mountains AVA

Shellfish Paella for Two* GF

Clams, mussels, tiger shrimp, chorizo, saffron broth, chili

Suggested pairing: Pinot Noir, 2019, Willamette Valley

Mushroom Bolognese v

House-made cavatelli pasta, aged cashew cheese, basil

Suggested pairing: 2021 Amatterra Pinot Noir, Gregory Ranch Vineyard, Yamhill-Carlton AVA

DESSERT

Choice of:

Bourbon-Bacon S'more GF, VEG

Graham cracker, dark and milk chocolate, bourbon glazed bacon

Dark Chocolate Namelaka GF, VEG

Candied hazelnut crunch, spiced rum whip, brulee banana

Citrus Panna Cotta GF, V

Coconut cream, seasonal citrus, lime leaf, basil

Suggested pairing: 2022 Muscadelle/Riesling, 2022, 51Weeks Winemaking, Columbia Valley