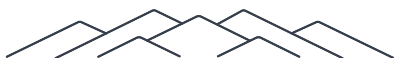


AMATERRA

FOR THE LOVE | OF THE EARTH



HARVEST SNACKS

Marinated Castelvetro Olives GF V 8

Thyme, rosemary, citrus, chili flakes, garlic, warming spices

Roasted & Marinated Mushrooms GF V 10

Charred leeks, fennel, shallot, garlic, herbs

Smoked Salmon Spread & Lavash 12

Crème fraîche, pickled onion, chives

Roasted Seasonal Squash & Chickpea Hummus GF+ V 9

Pomegranate, crispy chickpeas, curry spice, crackers

Trio of Harvest Snacks 24

A tasting of any three snacks listed above

CULINARY BOARDS

Charcuterie* 23

Chef's selection of three cured meats, pickled vegetables, dried fruit mostarda, whole-grain mustard, crackers

Pacific Northwest Artisanal Cheeses* VEG 23

Chef's selection of three artisanal cheeses, seasonal fresh fruit and fruit preserve, crackers

Seasonal Curated Vegetable Antipasto V 21

Roasted mushrooms, marinated olives, roasted cauliflower, sweet peppers, rosemary apples, seasonal squash and chickpea hummus, curry spice, crackers

Daily Curated Cheese & Charcuterie* 25

Chef's selection of two cheeses and two meats, pickled vegetables, dried fruit mostarda, seasonal fruit preserve, crackers

Seasonal Burrata Cheese VEG 25

Pumpkin seed-basil pesto, mushroom conserva, lightly candied winter squash, house-cured sweet peppers, toasted artisan bread

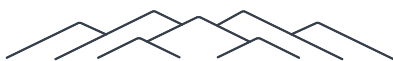
Chef-curated Sweets Slate GF VEG 19

Five types of sweets from cake to candy to share as a nosh, including Amaterra Pinot Noir Fudge

Continued on reverse.

AMATERRA

FOR THE LOVE | OF THE EARTH



TARTINES

Smoked Salmon 20

Toasted artisan bread, pickled onion, crème fraîche, cucumber, dill, petite spicy greens

Roasted Squash & Chickpea Hummus v 19

Toasted artisan bread, olive relish, curry spice, cured peppers, rosemary apples, aged balsamic, EVOO

Shaved Speck Ham 20

Buttermilk whipped fromage blanc, fig jam, peppery greens, shaved onion, basil

Albacore Tuna Salad 20

Toasted artisan bread, pickled celery, red onion, dill, endive, garlic aioli, espelette

Tartines are served with choice of mushroom soup, house Caesar with fagoza croutons and parmesan, or local mixed lettuces with maple-mustard vinaigrette (GF, V). A gluten-free bread option is available for \$2. Splits are not available.*

SASANIAN CAVIAR LIMITED QUANTITY

Siberian Osetra Caviar* (1 oz) 78

Farmed in Spain. Medium-sized dark grey pearls, creamy in texture, with a clean, crisp taste and hint of nutty flavor

Kaluga Hybrid Caviar* (1 oz) 64

Farmed in China. Large pearls ranging in color from amber to deep golden, with a smooth, nutty, and buttery finish

Caviar is served with house-made Yukon gold potato chips, crème fraîche, and chives.

GF Gluten Free

VEG Vegetarian

V Vegan

GF+ Gluten Free Option Available

VEG+ Vegetarian Option Available

V+ Vegan Option Available

*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.