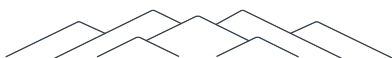


AMATERRA

KITCHEN + SOCIAL CLUB



DESSERT MENU

Mini Croquembouche 6

Espresso pastry cream, crunchy caramel, spun sugar

Oregon Strawberry Mille-feuille 14

Whipped chocolate chiffon

Poached Pear Pavlova GF 12

Oregon blackberries, toasted almonds

Cheese 16

Rotating Chef's selection of cheese,
hot honey, Oregon strawberry jam,
toasted One Loaf cinnamon raisin bread

AFTER DINNER DRINKS

Muscadelle/Riesling 18/42

51 Weeks Winemaking, Columbia Valley, 2022
*Late harvest; apricot, preserved peach, jasmine,
and lemon rind*

Espresso Martini 16

Amaro Nonino 15

Brancamenta 15

Amaro Ramazzotti 15

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.