

AMATERRA

FOR THE LOVE | OF THE EARTH



HARVEST SNACKS

Marinated Castelvetro Olives GF V 9

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

Market Tomato Caprese GF VEG 10

Heirloom cherry tomatoes, ciliegine mozzarella, pumpkin seed-basil pesto

Smoked Salmon Rillette & Lavash 12

Crème fraîche, pickled onion, chives

Heirloom White Bean Hummus V 9

Smoked olive-piquillo relish, crackers

Trio of Harvest Snacks 24

Select any three of the snacks listed above

CULINARY BOARDS

West Coast Artisan Cheese* VEG 25

A seasonal selection of three artisanal cheeses, dried fruit, mostarda, seasonal fresh market fruits and preserves, candied hazelnuts, crackers

Seasonal Curated Vegetable Antipasto V 21

Heirloom white bean hummus, smoked olive-piquillo relish, grill-kissed market carrots, marinated market tomatoes and cucumbers, citrus-herb tabbouleh, toasted pita

Daily Curated Cheese & Charcuterie* 26

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

Seasonal Burrata Cheese VEG 26

Sundried tomato and olive-chili crisp, pickled zucchini, aged balsamic, herbs, pumpkin seed-basil pesto, toasted artisan bread, evoo

Spanish-style 28

Potato and caramelized-onion tortilla, molé salami, Manchego, heirloom white bean purée, tuna-stuffed peppers, smoked-olive vinaigrette, pan de aceite

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.

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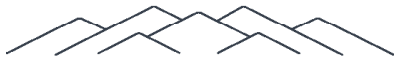
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TARTINES

Smoked Salmon Rillettes GF+ 21

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

Heirloom White Bean Hummus GF+, V 20

Toasted artisan bread, smoked olive-piquillo relish, market tomatoes and cucumbers, marinated olives and artichokes, spicy local greens

Shaved Pork Coppa Salumi GF+ 21

Buttermilk whipped fromage blanc, market stone fruit jam, peppery greens, shaved onion, Dijon vinaigrette

Albacore Tuna Salad GF+ 21

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

Tartines are served with choice of vegetable tortilla soup (GF, VEG, V+), 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) GF 79

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

Kaluga Hybrid Caviar* (1 oz) GF 65

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

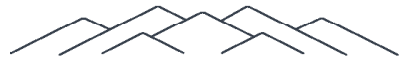
Caviar is served with house-made Yukon gold potato chips, crème fraîche, and chives.

GF Gluten Free **GF+** Gluten Free Option Available
VEG Vegetarian **VEG+** Vegetarian Option Available
V Vegan **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.

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