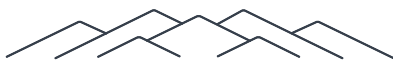


# AMATERRA

FOR THE LOVE | OF THE EARTH



## HARVEST SNACKS

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**Marinated Castelvetrano Olives** GF V 9

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

**Heirloom White Bean Hummus** V 9

Smoked olive-piquillo relish, crackers

**Trio of Harvest Snacks** 24

A tasting of any three snacks listed above

## CULINARY BOARDS

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**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 olives and artichokes, 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

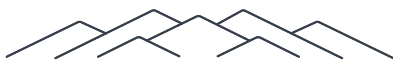
**Chef-curated Sweets Slate** GF VEG 19

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

*Continued on reverse.*

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## TARTINES

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### Smoked Salmon 21

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

### Heirloom White Bean Hummus v 20

Toasted artisan bread, smoked olive-piquillo relish, cured sweet peppers, marinated olives and artichokes, spicy local greens

### Shaved Speck Ham 21

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

### Albacore Tuna Salad 21

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

*Tartines are served with choice of leek and potato soup (GF, 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) 79

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) 65

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.