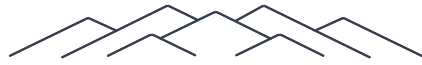
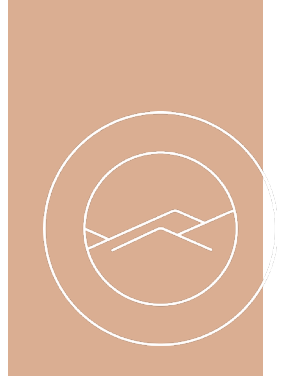


# AMATERRA

FOR THE LOVE | OF THE EARTH



## Tasting Menu



### TASTING FLIGHT \$25

---

Rosé of Pinot Noir, 2022, 51Weeks Winemaking, Willamette Valley

Pinot Noir, 2020, Amatterra, Willamette Valley

Pinot Noir, 2019, Amatterra, Guadalupe Vineyard, Dundee Hills AVA

Petit Verdot, 2018, 51Weeks Winemaking, 'Fourgon,' Columbia Valley

### WINES BY THE BOTTLE OR GLASS

---

Rosé of Pinot Noir, 2022, 51Weeks Winemaking, Willamette Valley

Dry style rosé with bright acidity.

**Bottle+** \$25  
**By the Glass** \$15

Pinot Noir, 2020, Amatterra, Willamette Valley

Cranberry, cassis, and woody herbs. Rich yet soft.

**Bottle+** \$45  
**By the Glass** \$19

Pinot Noir, 2019, Amatterra, Guadalupe Vineyard, Dundee Hills AVA

Bramble, dried cherry, anise, cacao.

**Bottle+** \$67  
**By the Glass** \$21

Pinot Noir, 2020, Amatterra, Hirschy Vineyard, Yamhill-Carlton AVA

Tart cherry, green tea, strawberry compote, and cola.

**Bottle+** \$67  
**By the Glass** \$20

Pinot Noir, 2020, Amatterra, Apolloni Vineyard, Tualatin Hills AVA

Strawberry jam, coffee, cherry and pie spice.

**Bottle+** \$67  
**By the Glass** \$21

Petit Verdot, 2018, 51Weeks Winemaking, 'Fourgon,' Columbia Valley

Blueberry, blackberry, dark fruit and coconut.

**Bottle+** \$52  
**By the Glass** \$20

Merlot, 2019, 51Weeks Winemaking, [Submerged Cap Fermentation]

Blueberry, plum, coffee grounds, and rosemary.

Concentrated, yet soft.

**Bottle+** \$60  
**By the Glass** \$20

Petit Verdot, 2018, 51Weeks Winemaking, [Submerged Cap Fermentation]

Hickory, black olive, blueberry fruit leather.

**Bottle+** \$60  
**By the Glass** \$20

Brut, 2018, Argyle, Willamette Valley

A guest pour from our friends at Argyle.

**Bottle+** \$58  
**By the Glass** \$15

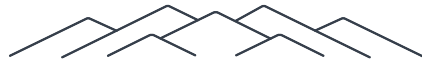
Pinot Gris, 2021, Oak Knoll, Willamette Valley

A guest pour from our friends at Oak Knoll.

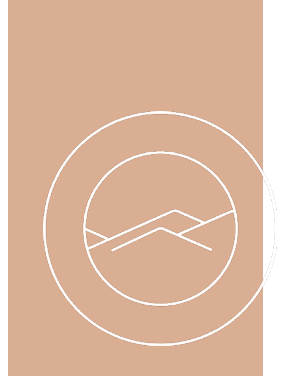
**Bottle+** \$42  
**By the Glass** \$11

# AMATERRA

FOR THE LOVE | OF THE EARTH



## Tasting Menu



### CULINARY BOARDS

---

#### Charcuterie Board\*

\$21

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

#### Pacific Northwest Artisanal Cheeses VEG

\$21

Chef's selection of three Oregon artisanal cheeses, seasonal fruit preserve, thyme-charred grapes, crackers

#### Vegetbale Antipasto & Hummus Board V

\$17

Rosemary-roasted cauliflower and sweet peppers, marinated artichokes and olives, market fresh apple-cured kohlrabi, rose harissa hummus, crackers

#### Daily Curated Cheese & Charcuterie Board

\$25

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

#### Buratta Cheese & Speck Ham

\$24

Confit sweet peppers, pumpkin seed and basil pesto, artisan bread

#### Chef Curated Sweets Slate GF, VEG

\$18

Five types of sweets from cake to candy to share as a nosh, including Amaterra Pinot Noir Fudge and grapefruit pâte de fruits

### TARTINES FOR ONE

---

Choice of creamy leek & potato soup (GF, VEG, V upon request), house greens with maple-mustard vinaigrette (GF, V), or house caesar with focaccia croutons and parmesan. Gluten-free bread option is available. Splits are not available.

#### Albacore Tuna Salad

\$19

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

#### Roasted Red Pepper Hummus V

\$18

Toasted artisan bread, olive relish, pickled cauliflower, cured pepppers, endive

#### Serrano Ham

\$19

Toasted artisan bread, olive oil, shaved onion, manchego sheep's cheese, endive

### WINE CLUB MEMBER EVENTS CALENDAR

---

#### January

Supper Club: Winemaker Dinner 1/15

#### February

Winter Wine Release 2/3 - 5

Big Red Bash 2/19

#### March

Oyster Fest 3/19

#### April

Supper Club: Cheese Dinner 4/16

#### May

Spring Wine Release 5/5 - 7

Rose Festival on the Terrace 5/5 - 7

#### June

Supper Club: Salmon Bake 6/11

#### July

Paella Feast 7/16

#### August

Supper Club: Chef's Pig Roast 8/20

#### September

Supper Club: Veraison Dinner 9/17

#### October

Supper Club: Harvest Dinner 10/15

#### November

Fall Wine Release 11/15

Supper Club: Seafood Dinner 11/19

\*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.

GF = Gluten Free | VEG = Vegetarian | V = Vegan

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.

2229356 © 2023 Amaterra, LLC, all rights reserved