

SUBTERRA

A WINE CELLAR
restaurant

ENTREES

All entrees are served with assorted freshly baked breads with whipped butter and a surprise, choice of two soups and house salad

POTATO WRAPPED HALIBUT WITH PINOT NOIR BEURRE ROUGE **34**

Sautéed Alaskan Halibut Wrapped in Potato "Scales" and Served with a Pinot Noir Butter Sauce, Roast Garlic Mashed Potatoes, and Tournéed Zucchini

'12 Bernard Machado Pinot Noir La Cantara Chehalem Mountain

DUCK BREAST **31**

Seared and Pan Roasted Breast of Duck (Medium Rare) on Andouille Sausage Studded French Lentils with Green Tomato Chutney and Wilted Spinach

'12 Januik Malbec Weinbau Vineyard Waluke Slope

SHORT RIB OF BEEF **32**

Tender Braised Short Rib of Beef with Red Wine and Rosemary Demi-Glace, Curry Roasted Fall Vegetables, and Bacon Braised Greens

'14 Dunham "Trutina" (Cabernet Blend) Columbia Valley

GRILLED SHOULDER TENDER OF BEEF **32**

Grilled Shoulder Tender of Beef Steak with Smoked and Grilled Walla Walla Sweet Onions, Roasted Purple Potatoes, and Basil Pesto Compound Butter

'11 Cliff Creek Cellars Claret Southern Oregon

SEARED SCALLOPS **33**

Seared Sea Scallops with Chanterelle Mushroom Risotto and White Wine and Whole Grain Mustard Cream Sauce, Served with Wilted Baby Kale and Crispy Pancetta

'16 Duck Pond Pinot Gris Rose "Skin Contact" St. Jory Vineyards Willamette Valley

SEAFOOD ZARZUELA **31**

Scallops, Shrimp, Clams, and Fish Skillet Roasted in a Rich Saffron and Almond Sofrito with Peppers, Onion, Garlic, Fennel, Tomato, and Linguisa Sausage

'14 Seven of Hearts GSM Columbia Valley

PORK WITH LEEK AND MUSTARD **29**

Tender Carlton Farm's Pork Shoulder, Seasoned and Roasted, and Finished in a White Wine, Dijon Mustard, Capers, and Leek Cream Sauce, with Roasted Baby Golden Potatoes and Roasted Squash

'13 Coeur de Terre Pinot Noir "The Heritage Reserve" Estate McMinnville

GRILLED CHICKEN BREAST **29**

Grilled Chicken Breast Served on White Cheddar Soft Polenta with a Wild Mushroom and Herb Cream Sauce and Roasted Asparagus

'14 Broadley Vineyard Chardonnay Willamette Valley

AUTUMN SPÄTZLE **27**

German Spätzle with Caramelized Brussels Sprouts, Smoked Sweet Onion, and Roasted Apples

'12 Cote Bonneville Chardonnay Du Brul Vineyard Estate Yakima Valley


10.17

Executive Chef Martin Bleck

Chef de Cuisine Charlie Beach

 **Gluten Free**

20% service charge added to parties of 6 or more, one check per table

 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions