

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**

Duck Breast Served over Herbed Wild Rice with a Cognac and Green Peppercorn Cream Sauce, Roasted Asparagus, and Finished with a Savory Clementine Marmalade

'12 Januik Malbec Weinbau Vineyard Waluke Slope

SHORT RIB OF BEEF **32**

Tender Braised Short Rib of Beef with Creole Tomato "Gravy", Cheesy Polenta and Slow Braised Green Beans with Smoked Pork

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

GRILLED SHOULDER TENDER OF BEEF **32**

Grilled Shoulder Tender of Beef Steak with Roasted Eggplant and White Bean Puree, Caramelized Cauliflower, Garlicky Greens, Roasted Tomato and Olive Vinaigrette

'11 Cliff Creek Cellars Claret Southern Oregon

SEARED SCALLOPS **33**

Seared Sea Scallops with Gold Beet, Apple, and Horseradish Puree, White Cheddar Mash, Leek Fondue and Warm Bacon Dressing

'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**

Marinated and Grilled, Served with Asparagus, Lemon, and Pine Nut Risotto, Grilled Fresh Artichoke, White Wine, Mushroom, and Fresh Tarragon Sauce

'14 Broadley Vineyard Chardonnay Willamette Valley

SPRING SPÄTZLE **27**

German Spätzle with Braised Broccoli Rabe, Roasted Peppers, and Citrus-Marinated Olives

'12 Cote Bonneville Chardonnay Du Brul Vineyard Estate Yakima Valley


2.18

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