

# 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 Couscous with Fresh Basil and a Fresh Strawberry and Balsamic Gastrique, Finished with a Green Strawberry and Rhubarb Chutney

*'12 Januik Malbec Weinbau Vineyard Waluke Slope*

### **SHORT RIB OF BEEF 32**

Tender Braised Short Rib of Beef with a Sweet and Spicy Mustard Demi-Glace, a Warm Summery Black-Eyed Pea Salad, and Collard Greens with Bacon

*'11 Dunham "Trutina" (Cabernet Blend) Columbia Valley*

### **GRILLED SHOULDER TENDER OF BEEF 32**

Grilled Shoulder Tender of Beef Steak with Truffled Cauliflower and Potato Puree, Braised Belgian Endive, and Chimichurri Sauce

*'11 Cliff Creek Cellars Claret Southern Oregon*

### **SEARED SCALLOPS 33**

Seared Sea Scallops Served over Wild Mushroom Farro Pilaf with a Creamy Ramp Puree and Citrus Crème Fraiche. Topped with Fresh Watercress.

*'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 over Coconut Jasmine Rice with Jerk-Spiced Cilantro Pesto, Grilled Pineapple, and Pickled Sweet Peppers

*'14 Broadley Vineyard Chardonnay Willamette Valley*

### **SUMMER SPÄTZLE 28**

German Spätzle with Grilled Garlic Scapes, a Fresh Mint and Cashew Pesto, and Pickled Radishes

*'12 Cote Bonneville Chardonnay Du Brul Vineyard Estate Yakima Valley*


6.18

*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