

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

CASSOULET **31**

Southern French White Bean Stew Baked with Fresh Herb and Garlic Breadcrumbs, Topped with Boneless Duck Confit, Housemade Toulouse Sausage, Applewood Smoked Pork Belly, and Braised Fennel

'15 Hence Cellars Malbec Estate Walla Walla

SHORT RIB OF BEEF **32**

Tender Braised Short Rib in Red Wine, Served a la Bouquetiere with Aromatics Vegetables, Mushrooms, Roasted Garlic, and Horseradish, Atop Aged Sharp Tillamook White Cheddar Polenta with Caramelized Cauliflower

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

GRILLED SHOULDER TENDER OF BEEF **32**

Grilled Shoulder Tender of Beef Served with Fresh Artichoke and Mushroom au Gratin Potatoes, and Braised Escarole with Pancetta, Finished with a Garlic, Parmesan, and Parsley Compound Butter

'11 Cliff Creek Cellars Claret Southern Oregon

SEARED SCALLOPS **33**

Seared Sea Scallops with White Truffle Fingerling Potato and Cauliflower Mash, Honey-Roasted Carrot and Fennel Puree, and Finished with a Meyer Lemon and White Wine Butter Sauce with Roasted Broccolini

'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

'13 Domaine Pouillion GSM "Katydid" Horse Heaven Hills

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

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

GRILLED CHICKEN BREAST **30**

Marinated and Grilled Chicken Breast Served with a Tomato-Saffron-Coconut Milk Sauce and Curry Scented Israeli Couscous with Roasted Peppers, Golden Raisins, and Cilantro, Finished with Wilted Spinach and Grilled Marinated Eggplant

'15 Et Fille Viognier Deux Vert Vineyard Yamhill-Carlton

SPRING SPÄTZLE **28**

German Spätzle Tossed with Baby Kale and Hazelnut Pesto with Fresh Orange, Citrus-Marinated Cured Olives, Caramelized Sweet Onions, and Roasted Tomatoes, and Topped with Freshly Grated Parmesan

'15 Denison Cellars Pinot Noir Willamette Valley


2.19

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