








SUBTERRA

A WINE CELLAR
restaurant

SMALL PLATES

Baked Brie with Maple Bourbon Fig Jam	17
Apple-Wood Smoked Salmon Spread	11
Roasted Asparagus with Bacon, Shallot and Mustard Whip 	11
Asparagus Risotto with Fresh Lemon and Pine Nuts 	14
Nagano Beef Skewers with Miso Aioli	13
Polenta Cake with Smoked Mushroom Ragout and Feta 	15
Crispy Pork Belly with Cherry and Sweet Onion Compote	18
Gnocchi with Spinach, Brown Butter, Gorgonzola, and Hazelnuts	14

SHELLFISH

Fresh Oysters on the Half Shell (6) 	18
Fresh Mussels or Clams Steamed in One of Three Preparations:	17
➤ Spicy Puttanesca 	
➤ Thai Green Curry with Baby Bok Choy 	
➤ Saffron Cream with Shallots 	

ENTREES

Served with soup or salad, freshly baked breads with whipped butter, and a surprise

POTATO WRAPPED HALIBUT WITH PINOT NOIR BEURRE ROUGE 36

Sautéed Alaskan Halibut Wrapped in Potato "Scales" and Served with a Pinot Noir Butter Sauce, Herb and Mushroom Risotto, and Seasonal Vegetable

BUTTER POACHED BLACK COD 34

Butter-Poached Oregon Black Cod Served with Herb Roasted Fingerling Potatoes and Sweet Corn and Heirloom Bean Succotash. Finished with Basil Pesto Vinaigrette

VENISON 36

Grilled Shortloin of Venison with Fresh Cherry and Roasted Sweet Onion Compote, Firm White Cheddar Polenta, and Roasted Asparagus

GRILLED SHOULDER TENDER OF BEEF 35

Peppercorn-Crusted Grilled Shoulder Tender served with a Smoked Mushroom Ragout, Yukon Gold and Cauliflower Puree, and Roasted Broccolini

SEAFOOD ZARZUELA 34

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

CORNISH GAME HEN 33

Roast Cornish Game Hen with Sticky Roasted Garlic and Pear Glaze, Yukon Gold and Cauliflower Puree, Roasted Asparagus

GNOCCHI 31


Housemade Potato Gnocchi with Fresh Spring Peas, Roasted Grape Tomatoes, Hazelnuts, and Mint

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