






# 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
Sweet Corn Risotto with Cherry Tomatoes and Fresh Basil 	14
Nagano Beef Skewers with Miso Aioli 	13
Lentil Cake with Curry Tomato Coulis and Cilantro Yogurt	15
Crispy Pork Belly with Tart Green Apple Chutney	18
Gnocchi with Wild Mushrooms, Sweet Corn, and Goat Cheese	14
Fresh Oysters on the Half Shell (6)  	18
Fresh Steamer Clams in Spicy Tomato Saffron Broth	17
Fresh Mussels in Fennel and Pernod Cream	17

## 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 Broccolini

### **MISO BLACK COD 34**

Miso Marinated Oregon Black Cod Served with Edamame, Shiitake Mushrooms, Parsnip and Potato Puree, Brussels Sprouts with Pancetta. Drizzled with Lemon Olive Oil

### **VENISON 36**

Grilled Shortloin of Venison with Wild Huckleberry Reduction, Rosemary-Roasted Fall Vegetables, and Wilted Spinach

### **LAMB SHANK 35**

Braised Lamb Shank in Red Wine, Roasted Tomato, Kalamata Olive, and Rosemary Demi-Glace with Roasted Corn Polenta Marinated "Gigante" Beans, and Swiss Chard

### **GRILLED SHOULDER TENDER OF BEEF 35**

Grilled Shoulder Tender with Chimichurri, Herb-Roasted Fingerling Potatoes, Maple Sage Delicata Squash, Haricots Verts, and Grilled Lemon

### **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

### **GRILLED CHICKEN BREAST 33**

Grilled Chicken Breast with Leek and Honeycrisp Apple Fondue, Yukon Gold Mashed Potatoes, and Roasted Broccolini

### **GNOCCHI 31**


Housemade Potato Gnocchi with Roasted Butternut Squash, Cider-Braised Sweet Onions, Toasted Pumpkin Seeds, and Gruyere Cheese

*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