






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
Butternut Risotto with Fresh Sage and Roasted Hazelnuts 	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

PETRALE SOLE 36

Fresh Oregon Petrale Sole Poached in Butter with Lemon, Garlic, and Capers. Served with Dungeness Crab and Fresh Sweet Corn Salad, Rainbow Carrot Slaw, and Yukon Gold Potato Purée.

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