



A M B A R

Sample Menu

NOVEMBER 3, 2024

AUTUMNAL FOCACCIA

Local pears, rosemary, gruyere, vegan foie gras

2021 DUNDEE HILLS CHARDONNAY

ROASTED CARROT POLENTA

hazelnut romesco, microgreens

2021 DUNDEE HILLS PINOT NOIR

SHERRY GLAZED PORK BELLY

million layer potatoes, red wine reduction, shallot cream

2021 SACRA TERRA PINOT NOIR

LOBSTER RAVIOLI

*house-made ravioli filled with lobster farce served with lobster
mushroom sauce*

2021 LUSTRAL CHARDONNAY

FEATURED POUR

Delores, NV Sparkling Pinot Gouge Blanc

CHEF

Heidi Whitney-Schile

WINEMAKER

Kate Payne Brown