



A M B A R

PLATES

OLIVES AND NUTS | \$9

Warm marinated olives and local hazelnuts.

FILET MIGNON TARTARE | \$24

Filet mignon, caper, shallot, chive, dijon, egg yolk*, rice paper puffs.*

WINTER BURRATA | \$26

Roasted beet, mandarin orange, pine nut, mint, saba, Belper Knolle Cheese, with warm herb flatbread.

WARM BRANDADE DIP | \$16

Salt cod and winter root vegetables, with fresh fried potato chips.

BREADS AND BUTTER | \$16

*House made sourdough, focaccia, grassini, butter, house made jam.
Additions - faux foie gras \$8 | foraged mushroom paté \$8*

ASSORTMENTS

OREGON CHARCUTERIE | \$35

Rotating selection of house made charcuterie, traditional accompaniments, with house made breads.

Additions - one cheese \$6 | two cheese \$10

SEAFOOD AND FARM | \$38

Locally sourced seafood, accompaniments, house made breads.

WINERY CHEF | HEIDI WHITNEY-SCHILE

*Consuming raw or undercooked meats, seafood, or eggs may increase risk of foodborne illness.