



A M B A R

Sample Menu

JANUARY 2025

ROASTED SQUASH

Sweet sesame glaze, Yuzu yogurt, toasted sesame seeds, fried shallot

2022 DUNDEE HILLS CHARDONNAY

WARM WINTER SALAD

*Kalettes, root vegetable puree, toasted hazelnuts, dried
cherries, pomegranate*

2022 DUNDEE HILLS PINOT NOIR

CHAR SUI DUCK

Somen noodles, duck broth, enoki, bok choy, soft boiled egg, scallions

2022 SACRA TERRA PINOT NOIR

MISO PACIFIC COD

Onigiri, miso beurre blanc, daikon pickle

2022 LUSTRAL CHARDONNAY

FEATURED POUR

Dolores, NV Sparkling Pinot Gouge Blanc | \$55

CHEF

Heidi Whitney-Schile

WINEMAKER

Kate Payne Brown