



A M B A R

Sample Menu

MARCH 2025

JAPANESE SOUFFLÉ PANCAKE

Chicken confit, herbs, cultured yuzu butter, micro greens

2022 DUNDEE HILLS CHARDONNAY

LATE WINTER CITRUS SALAD

Chicories, parmesan beetroot cracker, citrus vinaigrette, cara cara orange, toasted almonds, avocado

2022 DUNDEE HILLS PINOT NOIR

FIVE-SPICE POMEGRANATE DUCK

Seared duck breast, Chinese five-spice, pomegranate glaze, potato pavé

2022 SACRA TERRA PINOT NOIR

KARE KARE RISOTTO

Japanese curry, egg yolk, Granny Smith apple, onion, pea tendrils

2022 LUSTRAL CHARDONNAY

FEATURED POUR

2019 Lytle-Barnett Blanc de Blancs | \$75

CHEF

Heidi Whitney-Schile

WINEMAKER

Kate Payne Brown



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Our menu proudly highlights organic ingredients from trusted local partners:

SOURCE FARMS

A local farm in Yamhill, OR practicing regenerative agriculture and ethically raised animals

TABULA RASA FARM

A regenerative organic farm, apart of the Source Farms family, raising grass-fed and pasture raised animals just outside of Carlton, OR

PAINTED HILLS

Responsibly raised cattle from a group of family owned ranchers located in Wheeler County, OR

CARLTON FARMS

A local, family owned company dedicated to working with humanely raised animals

SUNSHINE ORGANIC

An organic, minority and family owned farm located in Albany and Dayton, OR