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Sample Menu

MAY 2025

GRILLED BABY GEM SALAD

Oregon salmon, fermented cashew caesar dressing, carrot cone, goat cheese

2022 AMBAR ESTATE CHARDONNAY

ZUCCHINI BLOSSOM TOAST

*Rye, egg custard, shiso, grilled zucchini blossom, fermented
miso carrot, soy honey glaze*

2022 AMBAR ESTATE PINOT NOIR

LAMB ROULADE

*Spring onion, nettle, rhubarb compote, rhubarb compote,
black scallion powder, Jacobsen Pinot Noir sea salt*

2023 AMBAR ESTATE PINOT NOIR

COD ON POTATO NEST

Pacific cod, potato noodles, spring green sorrel sauce, green garlic

2022 AMBAR ESTATE LUSTRAL CHARDONNAY

FEATURED POUR

2019 Lytle-Barnett Blanc de Blancs | \$75

CHEF

Heidi Whitney-Schile

WINEMAKER

Kate Payne Brown