



A M B A R

Sample Menu

JUNE 2025

CHILLED MELON GAZPACHO

Honeydew melon, fresh serrano, yuzu, prosciutto, extra virgin olive oil

2022 AMBAR ESTATE CHARDONNAY

CAPRESE SALAD

*Fresh tomatoes, mozzarella, Durant olive oil, balsamic reduction,
vanilla bean salt, fresh baked herb focaccia*

2022 AMBAR ESTATE PINOT NOIR

HAWLEY RANCH BEEF TENDERLOIN

Stone fruit risotto and gorgonzola

2023 AMBAR ESTATE PINOT NOIR

SEARED ALBACORE TUNA

Water kimchi yogurt sauce, fennel pollen, yuzu, candied ginger

2022 AMBAR ESTATE LUSTRAL CHARDONNAY

FEATURED POUR

2019 Lytle-Barnett Blanc de Blancs | \$75

WINEMAKER

Bryan Weil

CHEF

Heidi Whitney-Schile

WINEMAKER

Kate Payne Brown