



A M B A R

Sample Menu

AUGUST 2025

CHILLED MELON GAZPACHO

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

2022 AMBAR ESTATE CHARDONNAY

HEIRLOOM TOMATO & WATERMELON

White miso sauce, candied pepitas, togarashi, basil, sesame seeds

2022 AMBAR ESTATE PINOT NOIR

HAWLEY RANCH BEEF TENDERLOIN

Stone fruit risotto, gorgonzola, parmesan

2023 AMBAR ESTATE PINOT NOIR

BUTTER POACHED COD

Ajo blanco sauce, grapes, toasted almonds, peaches, mint, white balsamic

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