



A M B A R

Sample Menu

OCTOBER 2025

TOM KHA MUSSELS

Coconut milk, kaffir lime leaf, dulce seaweed

2022 CHARDONNAY

GUA BAO

*Seared duck, Chinese five-spice, plum sauce, pickled carrot
& daikon, cilantro*

2022 PINOT NOIR

PUMPKIN RICOTTA TORTELLINI

Drunken cherries, demi-glace, hazelnuts, shallot, herbs

2023 PINOT NOIR

BAKED HALIBUT

Miso fermented corn sauce, chantarelles, watercress

2022 LUSTRAL CHARDONNAY

FEATURED POUR

2019 Lytle-Barnett Blanc de Blancs | \$75

WINEMAKER

Bryan Weil

CHEF

Heidi Whitney-Schile

WINEMAKER

Kate Payne Brown