



A M B A R

Sample Menu

NOVEMBER 2025

ROASTED BEET SALAD

*Whipped ricotta, orange, candied pineapple, citrus miso vinaigrette,
fresh sesame leaves*

2022 CHARDONNAY

TARTARE

Gruyere waffle crackers, egg yolk custard, cream sauce

2022 LUSTRAL CHARDONNAY

PUMPKIN RICOTTA TORTELLINI

*Kobocha squash, drunken cherries, demi-glace, hazelnuts,
shallot, micro-greens*

2023 PINOT NOIR

RABBIT ROULADE

Celeriac puree, pomegranate reduction, German potato, fresh pomegranate

2023 SACRA TERRA PINOT NOIR

FEATURED POUR

2019 Lytle-Barnett Blanc de Blancs | \$75

WINEMAKER

Bryan Weil

CHEF

Heidi Whitney-Schile

WINEMAKER

Kate Payne Brown