



the  
KITCHEN  
at  
ABEJA

## FIVE COURSE MENU

### SPRING GREENS

bitter greens, baby kale, warm bacon vinaigrette, quails egg, sourdough crostini  
*2019 Chardonnay, Washington State*

### HALIBUT CHEEKS

alderwood smoke, stinging nettles, yellowfoot mushrooms, smoked char roe  
*2016 Chardonnay, Walla Walla Valley*

### PHEASANT

citrus brine, granola crust, carrot custard, quinoa  
*2015 Merlot, Columbia Valley*

### SNAKE RIVER FARMS DENVER STEAK

celeriac puree, foraged mushrooms, English peas  
*2015 Cabernet Sauvignon, Columbia Valley*

### LEMON & HONEY

Meyer Lemon, lemon cake, honey fried fennel

Jake Crenshaw, Executive Chef  
Dan Wampfler & Amy Alvarez-Wampfler  
Winemakers

*\$135 per person, plus tax & gratuity  
Abeja wine pairings, add \$45 per person*



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## SEVEN COURSE MENU

### SPRING GREENS

bitter greens, baby kale, warm bacon vinaigrette, quails egg, sourdough crostini  
*2019 Chardonnay, Washington State*

### HALIBUT CHEEKS

alderwood smoke, stinging nettles, yellowfoot mushrooms, smoked char roe  
*2016 Chardonnay, Walla Walla Valley*

### PHEASANT

citrus brine, granola crust, carrot custard, quinoa  
*2015 Merlot, Columbia Valley*

### BUTTERNUT CAPPELLETTI

hazelnut - sage brown butter, Parmigiano - Reggiano  
*2018 Syrah, Walla Walla Valley*

### SAVORY SORBET

sugar beet, minus 8 vinegar, extra virgin olive oil

### SNAKE RIVER FARMS DENVER STEAK

celeriac puree, foraged mushrooms, English peas  
*2015 Cabernet Sauvignon, Columbia Valley*

### LEMON & HONEY

Meyer Lemon, lemon cake, honey fried fennel

Jake Crenshaw, Executive Chef  
Dan Wampfler & Amy Alvarez-Wampfler  
Winemakers

*\$165 per person, plus tax & gratuity  
Abeja wine pairings, add \$55 per person*