



FIVE COURSE MENU

\$135 per person

\$55 wine pairing

YELLOWFIN TUNA

compressed cucumber, apricot, orange, fennel pollen

2013 Beekeeper's White, Washington State

HEIRLOOM TOMATO GAZPACHO

basil, saffron, extra virgin olive oil

2016 Estate Chardonnay, Walla Walla Valley

COPPER RIVER SALMON

green peppercorn picata, baby greens, baby radish, cumin yogurt

2017 Viognier, Walla Walla Valley

WAGYU DENVER STEAK

potato pave, celeriac puree, baby carrots, blue cheese butter

2015 Cabernet Sauvignon, Columbia Valley

"SMORES"

valrhona chocolate tartlett, Italian meringue, graham cracker crumble

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



the
KITCHEN
at
ABEJA

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2017 Viognier, Walla Walla Valley

PORK SHANK

Chelan cherries, black lentils, frisee, opal basil

2015 Merlot, Columbia Valley

SAVORY SORBET

minus 8 vinegar,

extra virgin olive oil

WAGYU DENVER STEAK

potato pave, celeriac puree, baby carrots, blue cheese butter

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“SMORES”

valrhona chocolate tartlett, Italian meringue, graham cracker crumble

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