



the
KITCHEN
at
ABEJA

FIVE COURSE MENU

\$135 per person

\$55 wine pairing

KALUGA AMBER CAVIAR*

quails egg, remoulade, chives
2022 Roussanne, Walla Walla Valley

ALASKAN SALMON

applewood smoke, Arctic char roe,
chardonnay butter
2016 Estate Chardonnay, Walla Walla Valley

LEMON RICOTTA AGNOLOTTI

chanterelle mushrooms, black currants, porcini broth,
Parmigiano - Reggiano
2021 Pinot Noir, Columbia Gorge

SNAKE RIVER FARMS DENVER STEAK

robuchone potatoes, baby beets, persimmon,
pomegranate, blue cheese butter
2015 Cabernet Sauvignon, Columbia Valley

DARK CHOCOLATE TART

pecan praline, blood orange

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



the
KITCHEN
at
ABEJA

SEVEN COURSE MENU

\$165 per person

\$65 wine pairing

KALUGA AMBER CAVIAR*

quails egg, remoulade, chives
2022 Roussanne, Walla Walla Valley

ALASKAN SALMON

applewood smoke, Arctic char roe,
chardonnay butter
2016 Estate Chardonnay, Walla Walla Valley

LEMON RICOTTA AGNOLOTTI

chanterelle mushrooms, black currants, porcini broth,
Parmigiano - Reggiano
2021 Pinot Noir, Columbia Gorge

KURABOTA PORK SHANK

quince risotto, apple wood smoked bacon,
green cardamom
2018 Estate Syrah, Walla Walla Valley

SAVORY SORBET

sel gris, extra virgin olive oil

SNAKE RIVER FARMS DENVER STEAK

robuchone potatoes, baby beets, persimmon,
pomegranate, blue cheese butter
2015 Cabernet Sauvignon, Columbia Valley

DARK CHOCOLATE TART

pecan praline, blood orange

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



DRINK LIST

WINE PAIRINGS

Five Course Pairing \$55 per person
Seven Course Pairing \$65 per person

WINES BY THE GLASS

- 2016 Estate Chardonnay, Walla Walla Valley \$16
- 2021 Pinot Noir, Columbia Gorge \$10
- 2018 Estate Syrah, Walla Walla Valley \$20
- 2015 Merlot, Columbia Valley \$20
- 2015 Cabernet Sauvignon, Columbia Valley \$23

WINES BY THE BOTTLE

WHITES

- 2022 Roussanne, Walla Walla Valley \$36
- 2013 Beekeeper's White \$52
- 2018 Estate Viognier, Walla Walla Valley \$52
- 2016 Estate Chardonnay, Walla Walla Valley \$64

REDS

- 2021 Pinot Noir, Columbia Gorge \$39
 - 2018 Beekeeper's Red Blend \$44
 - 2004 Merlot, Columbia Valley \$119
 - 2009 Merlot, Columbia Valley \$103
 - 2015 Merlot, Columbia Valley \$79
 - 2004 Estate Syrah, Walla Walla Valley \$130
 - 2018 Estate Syrah, Walla Walla Valley \$74
 - 2016 Cabernet Franc, Heather Hill \$106
 - 2007 Cabernet Sauvignon, Columbia Valley \$147
 - 2010 Cabernet Sauvignon, Heather Hill \$138
 - 2012 Cabernet Sauvignon, Columbia Valley \$104
 - 2015 Cabernet Sauvignon, Columbia Valley \$92
 - 2002 Reserve Cabernet Sauvignon, No.1 \$283
- Large Format 1.5L**
- 2012 Cabernet Sauvignon, Columbia Valley \$228
 - 2012 Estate Cabernet Sauvignon, Heather Hill \$272

NON ALCOHOLIC

- Betty Buzz Sparkling Grapefruit \$7
- Betty Buzz Sparkling Lemon Lime \$7
- Betty Buzz Ginger Beer \$7
- San Pellegrino Sparkling Water \$7
- Acqua Panna Still Water \$7
- Mexican Coca Cola \$5