



the  
KITCHEN  
at  
ABEJA

## 5 COURSE MENU

\$135 PER PERSON | \$55 WINE PAIRING

Additional Small Plates \$14

Foie Gras Bonbons

Cheese selection

tuna carpaccio

### POACHED PEAR AND ARUGULA SALAD

Golden Beets, Honey Citrus Vinaigrette

*2016 Mill Creek Estate Chardonnay, Walla Walla Valley*

### MUSHROOM RAVIOLI

Porcini Mushroom, Parmesean Velouté

*2022 Mill Creek Estate Viognier, Walla Walla Valley*

### BRAISED PORK BELLY

Whipped Parsnips, Shiso Salsa Verde

*2019 Heather Hill Estate Cabernet Franc, Walla Walla Valley*

### RACK OF LAMB

Sunchoke Truffle Puree, Braised Leeks

*2019 Heather Hill Estate Cabernet Sauvignon, Walla Walla Valley*

### CHOCOLATE MOUSSE

golden Wheat Nest, Espresso Chantilly Cream

Michael Easton, Executive Chef

Frank Magaña, Executive Sous Chef

Daniel Wampfler & Amy Alvarez-Wampfler,

Co-Winemakers & General Managers