



the  
KITCHEN  
at  
ABEJA

## 5 COURSE MENU

\$135 PER PERSON | \$55 WINE PAIRING

CHEESE COURSE ADDITION \$20

### AHI TUNA TARTAR

Herb Lemon Aioli, Nasturtium Greens

*2022 Skysill Chardonnay, Walla Walla Valley*

### FAVA BEAN CAVATELLI

Pesto, Pine Nuts, Ricotta

*2022 The Kitchen at Abeja Roussanne, Walla Walla Valley*

### BRAISED PORK BELLY

Whipped Parsnips, Shiso Salsa Verde

*2020 Heather Hill Estate Cabernet Franc, Walla Walla Valley*

### RACK OF LAMB

Porcini Crust, Sunchoke, Chestnut Mushroom

*2020 Heather Hill Estate Cabernet Sauvignon, Walla Walla Valley*

### PISTACHIO SEMIFREDDO

Pistachio Shortbread, Espresso Chantilly Cream

Michael Easton, Executive Chef

Frank Magaña, Chef De Cuisine

Daniel Wampfler & Amy Alvarez-Wampfler,

Co-Winemakers & General Managers