



the
KITCHEN
at

ABEJA

FIVE COURSE MENU

\$135 per person

\$55 wine pairing

\$20 Cheese Course Add on

SCALLOP CRUDO

poached, chilled corn soup,
corn shoots, prawn oil

2022 Viognier, Mill Creek Estate

CAVATIEDDI

handmade ricotta dumplings,
fresh sungold tomato sauce

2018 Chardonnay, Mill Creek Estate

SMOKED SALMON SALAD

cherry cabernet vinaigrette,
pine nuts, potato, baby gem lettuce

2021 The Kitchen at Abeja Pinot Noir, Columbia Gorge

ELK LOIN

porcini crust, tuscan white bean mash,
wild chanterelle mushrooms, potato tuile,
foie gras mousse

*substitution of beef tenderlion upon request

2015 Cabernet Sauvignon, Columbia Valley

WHITE CHOCOLATE SEMIFREDDO

berry coulis, popcorn powder,
pink peppercorn candy

Michael Easton, Executive Chef

Frank Magana, Sous Chef

Daniel Wampfler & Amy Alvarez-Wampfler,

Co-Winemakers & General Managers