



the
KITCHEN
at
ABEJA

VALENTINES DAY 2023

Five Course Shared Dinner for Two

\$185 per couple

\$90 wine pairings, per couple

FIRST COURSE

BUTTER LETTUCE SALAD

fresh chèvre, blood orange, pomegranate,
pickled red beets

2019 Chardonnay, Washington State

SECOND COURSE

MUSSELS & FRITES

Mediterranean mussels, viognier - thyme reduction, lemon, butter,
house frites, roasted garlic aioli

2016 Viognier, Walla Walla Valley

THIRD COURSE

TRUFFLE CAPPELLETTI

roasted porcini broth, bourbon soaked currants, shaved black winter truffles

2015 Merlot, Columbia Valley

FOURTH COURSE

SNAKE RIVER FARMS WAGYU BEEF

braised short ribs, seared flank steak, buttered Yukon potato purée,
braised dinosaur kale, blue cheese butter

2015 Cabernet Sauvignon, Columbia Valley

FIFTH COURSE

DARK CHOCOLATE TART

valrhona dark chocolate, dulce de leche, chocolate covered strawberries

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