

ABEJA



MENU

Friday, September 11

Featuring Chef Roy Breiman

LATE HARVEST MELON SALAD

Lime Yogurt, Cucumber & Fresh Radish

Paired with 2016 Abeja Estate Viognier

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DUNGENESS CRAB

Frog Hollow Heirloom Tomatoes, Caramelized Fennel, Citrus Fleur d' Sel

Paired with 2016 Abeja Estate Chardonnay

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WOOD FIRED MANGALITSA PORK SHOULDER

Golden Chanterelles, Cipollini Onions, Ozette Potatoes, Laurier

Paired with 2013 Columbia Valley Cabernet Sauvignon

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CHAI SPICED FROMAGE BLANC

Wenatchee Butter Pears, Vanilla Bean Pizelles, Candied Pecans

Paired with 2013 Abeja Estate Syrah

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***Menu subject to change based on availability of ingredients
and at the Chef's discretion*