

ABEJA



MENU

Friday, September 18

Featuring Chef Shannon Galusha

Passed Hors D' Oeuvres

OYSTERS

Pacific Sea Urchin, Aioli

TAYLOR SHELLFISH MUSSELS

Leek and Potato Salad

BLACK PRINCE TOMATO PATE TARTINE

GCB Olive Toast

SALMON BELLY TAR TAR

Wild Fennel Seeds and Preserved Lemon

Paired with 2016 Abeja Estate Viognier

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Main Courses

HONEY SMOKED CHINOOK

Heirloom Melon, Melon Seed Chata, Agrumento Oil

Paired with 2016 Abeja Estate Chardonnay

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HEARTH ROASTED HEN OF THE WOODS

Delice, Pickled Cherry, Holmquist Hazelnuts, Nasturtium

Paired with 2014 Columbia Valley Merlot

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MEAT & POTATOES

Waygu Rib Cap Steak, Olsen Farm Potatoes

Paired with 2013 Columbia Valley Cabernet Sauvignon

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Dessert

SHEEP'S MILK PANNA COTTA

Frog Hollow Farms Stone Fruit, Stolen Blackberries, Milk Powder Nougat

Paired with 2013 Abeja Estate Syrah