the KITCHEN at ABEJA

EARLY FALL MENU

5 COURSE $135 | WINE PAIRING $55

CHEESE ADDITION $20

FOIE GRAS BON BONS $10

RED KURI SQUASH SOUP

POACHED ASIAN PEAR, PERSIMMON, PEPITAS, ALEPPO OIL

2023 CHARDONNAY, WALLA WALLA VALLEY

SUMMER CORN AND LOBSTER MUSHROOM CAVATIELLI

LOCAL SWEET CORN, LOBSTER MUSHROOM BUTTER, HOUSEMADE NOODLES

2024 BEEKEEPER WHITE, WASHINGTON STATE

PROSCUITTO WRAPPED QUAIL ROULADE

DUCK, PICKED APPLE, CIDER GLAZE

2024 PINOT NOIR, COLUMBIA GORGE

BEEF TENDERLOIN

ELDERBERRY DEMI-GLACE, CHESED FARMS MUSHROOMS

2016 CABERNET SAUVIGNON, COLUMBIA VALLEY

CHOCOLATE CREMEUX

ARONIA SAUCE, HAZELNUT, COCOA NIBS, CHANTILLY CREAM

COFFEE OR TEA

MICHAEL EASTON, EXECUTIVE CHEF

FRANK MAGAÑA, CHEF DE CUISINE

DANIEL WAMPFLER & AMY ALVAREZ-WAMPFLER,

CO-WINEMAKERS & GENERAL MANAGERS