



the
KITCHEN
at

ABEJA

SPARKLING BRUNCH

\$55 per person | \$15 wine pairing

FIRST

FRESH FRUIT AND HOUSE PASTRIES

Abeja Blanc de Blancs, NV

SECOND

SAVORY DUTCH BABY

Leeks, Garlic, Ham

Chardonnay, Washington State

or

BERRY CLAFOUTIS

Cherries, Almond, Vanilla

Roussanne, Walla Walla Valley

THIRD

TURKISH EGGS

Garlic Yogurt, Toasted Focaccia

Pinot Noir, Columbia Gorge

or

SWEET POTATO SKILLET

Roasted Sweet Potato, Onion, Poached Egg

Merlot, Columbia Valley

Michael Easton, Executive Chef
Frank Magaña, Chef de Cuisine
Daniel Wampfler & Amy Alvarez-Wampfler,
Co-Winemakers & General Managers