



the
KITCHEN
at
ABEJA

RESTAURANT MONTH

\$50 Three Course | \$15 Wine Pairing

Foie Gras Bonbons \$10

House Focaccia and Butter \$10

FIRST COURSE

HALIBUT BRODETTO

Halibut, Cream, Basil

2024 Beekeeper Sauvignon Blanc, Washington State

Or

KALE CAESAR*

Lacinato Kale, Parmesan Cheese, House Crouton

2024 Beekeeper White, Washington State

Or

TUNA CARPACCIO*

Caper Berries, Lemon Herb Aioli

2022 The Kitchen at Abeja Roussanne, Walla Walla Valley

SECOND COURSE

DUCK CONFIT

Estate Mostarda, Roasted Potatoes

2016 Cabernet Sauvignon, Columbia Valley

Or

SINGLE SKILLET BASIL LASAGNA

House Made Basil Noodle, Bolognese, Parmesan

2022 Beekeepers Blend, Washington State

Or

TUSCAN SALMON WITH MUSHROOMS

Mashed Potato, Chesed Farms Mushrooms

2017 Merlot, Columbia Valley

THIRD COURSE

STICKY TOFFEE PUDDING

Dates, Chantilly Cream, Toffee Sauce

Michael Easton, Executive Chef

Frank Magaña, Chef De Cuisine

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
might increase your risk of foodborne illness.