



the
KITCHEN
at
ABEJA

RESTAURANT MONTH

THREE COURSE DINNER

\$42 Per Person | \$63 Food and Wine Pairing

Supplemental Plates

-Foie Gras Bon Bons

-"Cougar Gold" Cheese with Apple Butter

FIRST COURSE

HALIBUT BRODETTO

Hayshaker Farms Braised Fennel

2022 *Beekeeper White*, Washington State

or

TUNA CARPACCIO

Lemon Caper Aioli

2021 *Chardonnay*, Washington State

or

WINTER SALAD

Wheat Berries, Hayshaker Farms Winter Greens

2022 *Estate Viogner*, Walla Walla Valley

SECOND COURSE

SALMON FLORENTINE

Candy Cap Mushrooms, Hayshaker Farms Tatsoi

2016 *Estate Chardonnay*, Walla Walla Valley

or

HOUSE MADE PORK SAUSAGE

Caviar Lentils, Cauliflower Foam

2019 *Cabernet Sauvignon*, Columbia Valley

or

TORCHIETTI ALLA BOLOGNESE

Parmesean Frico, Pork, Beef

2021 *Cabernet Sauvignon*, Columbia Valley

THIRD COURSE

Orange Ricotta Cake

Amaretti, Dark Chocolate, Pistachio

2019 *Mill Creek Estate Chardonnay*, Walla Walla

Michael Easton, Executive Chef

Frank Magaña, Chef De Cuisine