



the  
KITCHEN  
at  
ABEJA

## VALENTINES CELEBRATION

\$135 PER PERSON | \$55 WINE PAIRING  
CHEESE ADD-ON \$20

TRUFFLE SUNCHOKE SOUP  
Black Truffle, Chesed Farms Mushrooms  
*2022 Roussane, Columbia Gorge*

CRAB RAVIOLI  
Dungeness Crab, Lemon Verbena  
*2021 Chardonnay, Washington State*

TEA SMOKED QUAIL  
Caviar Lentils, Radishes, Pancetta  
*2021 Pinot Noir, Columbia Gorge*

BRAISED BEEF SHORT RIB  
Parsnip Puree, Cabernet Demi-Glace  
*2016 Cabernet Sauvignon, Columbia Valley*

PASSION FRUIT PANNA COTTA  
Hazelnut Shortbread

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