



the
KITCHEN
at
ABEJA

Surrounded by the quiet beauty of a pastoral landscape, The Kitchen at Abeja invites guests to slow down and savor the aromas, flavors, and textures of inspired Northwest cuisine while recalling the storied history of a Walla Walla Valley farmstead. Here, winemakers Dan Wampfler and Amy Alvarez-Wampfler collaborate with Executive Chef Jake Crenshaw to offer guests menus that honor the glorious riches of Pacific Northwest land and sea.



Restaurant Month Menu:

First Course: Smoked Mediterranean Mussels, Buttermilk Fried Quail, or Winter Salad

*Second Course: Roasted Sablefish, Snake River Farms Hanger Steak,
or Honeynut Squash Cappelletti | Third Course: Chocolate Tartlet*

Make your reservation here!

**Menus are subject to change*