

the
KITCHEN
at



ABEJA

FEBRUARY 2025



THREE COURSE DINNER
\$42 PER PERSON | \$63 FOOD & WINE PAIRING
\$20 SUPPLEMENTAL PLATES

1ST COURSE

HALIBUT BRODETTO
PACIFIC HALIBUT, FENNEL, BASIL
2022 BEEKEEPER WHITE, WASHINGTON STATE
OR
TUNA CARPACCIO
CAPERS, LEMON, PICKLED BEET
2021 CHARDONNAY, WASHINGTON STATE
OR
WINTER SALAD
WHEAT BERRY, CHICORY GREENS, CORIANDER CRUNCH
2022 MILL CREEK ESTATE VIOGNIER, WALLA WALLA WASHINGTON

2ND COURSE

SALMON FLORENTINE
ALASKAN SALMON, CHESED FARMS MUSHROOMS
2016 MILL CREEK ESTATE CHARDONNAY, WALLA WALLA WASHINGTON
OR
HOUSE MADE BEEF SAUSAGE
WALLA WALLA SWEET ONIONS, CAVIAR LENTILS
2019 CABERNET SAUVIGNON, COLUMBIA VALLEY
OR
PAPPADELLE BOLOGNESE
HOUSE MADE NOODLES, PORK, BEEF, PARMESAN
2021 CABERNET SAUVIGNON, COLUMBIA VALLEY

3RD COURSE

ORANGE RICOTTA CAKE
AMARETTI, DARK CHOCOLATE, PISTACHIO
2019 CHARDONNAY, WASHINGTON STATE

MAKE YOUR RESERVATION HERE.

*** EXCLUDES FEBRUARY 13 - 16**
THURSDAY - SUNDAY, 5:30 - 7:30PM
2014 MILL CREEK ROAD
509-520-8373