

ABEJA



Winemakers Dinner November 4th, 2026

FARRO CAPPELLETTI

methow valley farro & tipo 00 pasta,
roasted kabocha squash & fermented bean
curd, spiced lamb dashi, charred saigon
cinnamon, pecorino, pickled shiitake

Chardonnay
Washington State

DRY-AGED SQUAB BREAST

late-harvest quince & hatcho miso lacquer,
stone-ground polenta, applewood-smoked
chestnut, bitter mustard greens, szechuan
pepper & juniper jus

Estate Syrah
Walla Walla Valley

21-DAY DRY-AGED BEEF RIBEYE CAP

hardwood-charred ribeye cap, black garlic &
salt-baked potato skordalia, wild maitake
mushrooms, cantonese fermented black
bean & vintage port reduction

Cabernet Sauvignon
Columbia Valley

WARM OLIVE OIL & PU'ER SPONGE

estate olive oil sponge, aged pu'er tea,
whipped greek goat curd, orange blossom
honey, spiced black mission fig, candied
kumquat, roasted sesame tuile

Estate Viogneir
Walla Walla Valley

\$159 Per Person / Includes Wines