



## Restaurant of the Week: The Kitchen at Abeja

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Located in Walla Walla on 38 acres and tucked away into the Blue Mountains is [Abeja](#). This quiet and lush property is home to not only a bounty of flavorful wines but some of the freshest ingredients crafted into unique dishes, resulting in the most elevated dining experience at The Kitchen at Abeja. The restaurant is led by the talented Chef Elodie Li, who has brought the art of fine dining to Washington wine country.

As you approach the restaurant through its large white farm doors, you are set into a mini oasis up above the vineyard. A large stone fireplace inside makes for a cozy indoor dinner, and a large grassy area outside accompanied by open-air seating is a wonderful option where you can capture stunning sunsets. While being seated for dinner, you will most likely be greeted by food and beverage director, Tom Uberuaga, who is certain to make your experience at Abeja one of a kind with his knowledge and passion for wine and fine dining. Overseeing the hospitality and day-to-day are winemakers [Dan Wampfler](#) and Amy Alvarez Wamapfler, who joined Abeja back in January 2016 and bring their passion for winemaking into this elegant farm-to-table concept restaurant.

Executive Chef Elodie Li offers a five- or seven-course prix-fixe dinner that is updated weekly and highlights the best ingredients in the Pacific Northwest. After selecting your reservation, be prepared for top-notch cuisine as each dining experience brings a new vision to the art of cooking and wine pairing. Here's a look at our recent prix-fixe dinner:



You may begin your dining experience with an amuse-bouche like the potato truffle gougere, packed with flavor and paired with the Abeja 2014 Walla Walla Valley Viognier. You will be anticipating the next course of refreshing hamachi carpaccio, served with ginger, shishito peppers and hermits watermelon paired with a 2019 Walla Walla Valley Chardonnay. Taking in all of the delicious flavors and wines one step at a time allows you to pace through dinner and soak in the peaceful landscape. You will eventually find your way to some delicious proteins like the bourguignon, comprised of grass-fed tenderloin, pearl onions, baby carrots and a cabernet bourguignon sauce that has been thoughtfully paired with the 2014 Columbia Valley Cabernet. Cleanse your palate with a pre-dessert as Chef Li recently featured—a white peach and Washington State chardonnay sorbet—before wowing guests with coconut-lime ganache drizzled with locally grown Frog Hollow Farms blueberries.

Beyond its restaurant and winery, The Inn at Abeja is the perfect option for those seeking a stay with panoramic views, beautiful gardens and excellent hospitality. Plan for a night away or even a full weekend, and explore all Abeja has to offer. From quaint cottages to luxurious suites and a stunning 4,376-sq.-ft. farmhouse, there are ideal accommodations for a cozy romantic weekend for two or a group-style wine excursion through Walla Walla. Abeja is also available for weddings and events, making for a wonderful location to create long-lasting memories.

The Kitchen at Abeja has reservation-only seating from 5:30 to 7:30 p.m. and rotates which days it is open, so be sure to check the reservation site for accurate dates and times. For more information The Kitchen at Abeja, visit [www.abeja.net](http://www.abeja.net).