

**THE  
SOMM.**  
HOTEL & SPA  
WOODINVILLE

**ABEJA**



WELCOME TO THE...

*Abeja Wine Dinner with  
Winemakers Daniel Wampfler  
and Amy Alvarez-Wampfler  
& Executive Chef Maximillian Petty*

JUNE 20, 2026 | THE SOMM HOTEL

*First*

**HALIBUT CRUDO**

Radish, White Strawberry Nuoc Cham, Espelette Pepper, White Soy, Cultured Cream (NF)

Abeja, Viognier, Walla Walla Valley, Washington 2024

*Second*

**CHORIZO CRUSTED DIVER SCALLOP**

English Pea Gnocchi, Carrot Caramel, Brown Butter Morels (GF, NF)

Beekeeper's White by Abeja, Chardonnay, Washington 2024

*Third*

**TEA SMOKED DRY-AGED DUCK BREAST**

Parsnip, Mascarpone, Cherry, Duck Fat Cabbage (GF, DF, NF)

Abeja, Merlot, Skysill Vineyard, Walla Walla Valley, Washington 2022

*Fourth*

**WAGYU FILET MIGNON**

Charred Spring Onion, Bone Marrow Beef Jus, Pomme Puree, Watercress (GF, NF)

Abeja, Cabernet Sauvignon, Skysill Vineyard,  
Walla Walla Valley, Washington 2022

*Fifth*

**DARK CHOCOLATE CREMEUX**

Huckleberry, Smoked Cocoa Nib, Olive Oil, Maldon Sea Salt (GF, V)



THANK YOU  
FOR JOINING US