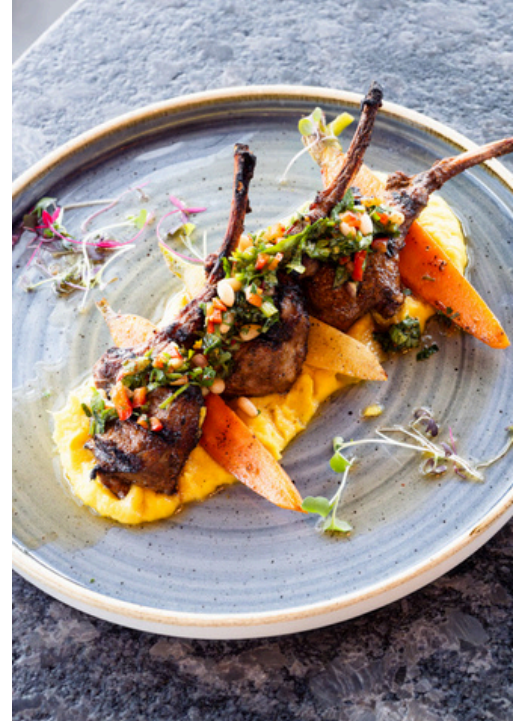




TMACS

ESTABLISHED 2005

FEBRUARY 2025



3-COURSE CHOICE MENU FOR \$42

1ST COURSE

SOUP OF THE DAY OR BUTTERNUT SQUASH SALAD OR COUSCOUS SALAD

2ND COURSE

TMACS BOLOGNESE OR LAMB CHOP LOLLIPOPS OR WAGYU SHORT RIBS

3RD COURSE

CHEF CHOICE DESSERT

*ASK SERVER FOR VEGETARIAN OPTION

MAKE YOUR RESERVATION HERE.

TUESDAY - SATURDAY

11AM - 9PM

80 N. COLVILLE STREET

509-522-4776



FEBRUARY 2025



3-COURSE MENU FOR \$42

1ST COURSE

WINTER SPINACH SALAD | SABA VIN. | TART GRAPES | PARM
(VEGETARIAN, GLUTEN-FREE)

2ND COURSE

TOMATO PASSATA & CREME FRAICHE CAVATELLI | CRISPY GARLIC | HERBS
(VEGETARIAN)

3RD COURSE

POTTED CHOCOLATE CAKE | BAKED TO ORDER | VANILLA GELATO | SALTED BRITTLE
(GLUTEN-FREE, CONTAINS NUTS)

MAKE YOUR RESERVATION HERE.

THURSDAY - MONDAY

4 - 9:30PM

215 W. MAIN STREET

509-876-8822



FEBRUARY 2025



1ST COURSE

SOUP OF THE MOMENT

OR

MIXED GREEN SALAD

ROGUE CREAMERY OREGON BLUE CHEESE, TOASTED HAZELNUT,
VIM AND VINEGAR'S STRAWBERRY VINAIGRETTE

2ND COURSE

PAPPARDELLE MUSHROOM RAGU

CHESED FARM MUSHROOMS, FROG HOLLOW FARM TOMATO POMODORO, HOUSE PASTA,
PARMIGIANO REGGIANO

OR

BUTTERMILK CURED HALF-CHICKEN

POMME PUREE, SWEET CARROT, CIPPOLINI ONION, PORCINI MUSHROOM, SAUCE SUPREME

3RD COURSE

CLASSIC CRÈME BRULEE

OR

FERNET BRANCA AFFOGATO

MAKE YOUR RESERVATION HERE.

DAILY, 5 - 9PM

6 W. ROSE STREET

509-525-2200

HATTAWAY'S

local inspiration • southern tradition

ON ALDER

FEBRUARY 2025



1ST COURSE

CELERY PARMESAN SALAD, LOCAL HAZELNUTS, ARUGULA, LEMON VINAIGRETTE, PARMIGIANO REGGIANO, WHITE WINE POACHED MISSION FIGS

OR

ROASTED DUCK SPRING ROLLS, CHINESE FIVE SPICE, THAI BASIL, SAMBAR SYRUP

OR

DEVEILED EGGS, CALIFORNIA CHILI SALSA MACHA, SMASHED CORN CHIPS

2ND COURSE

CHILI BRAISED PORK SHANK, MASCARPONE POLENTA, HERB SALAD
MUSHROOM FRIED RICE, SHITAKE, MUSHROOM SOFRITO, STIR FRY SAUCE, EVERYTHING BAGEL FURIKAKE

OR

SMOKED STEELHEAD FETTUCCINE, SMOKED STEELHEAD BELLY, SAGE SQUASH PUREE, HOUSE RICOTTA, SAGE PEPITA CRUNCH

3RD COURSE

BANANAS FOSTER CRÈME CARAMEL, MERINGUE CRISP, WHISKEY CARAMEL

MAKE YOUR RESERVATION HERE.

* MENU OPTIONS MAY CHANGE
DAILY, 4PM - CLOSE
125 W. ALDER STREET
509-525-4433

WALLA WALLA STEAK CO

FEBRUARY 2025



1ST COURSE

WALLA WALLA SWEET ONION SOUP
CAMELIZED ONION/CROSTINI/WHITE CHEDDAR

2ND COURSE

8OZ MANHATTAN CUT STRIP STEAK
BROCCOLI/BAKED POTATO

3RD COURSE

HEARTH OVEN BROWNIE
WHIPPED CREAM/CHERRY

MAKE YOUR RESERVATION HERE.

* EXCLUDES FEBRUARY 13 - 15
TUESDAY - THURSDAY, 5 - 9PM
FRIDAY & SATURDAY, 4 - 9PM

416 N. 2ND AVE.

509-526-4100

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

brasserie four

FEBRUARY 2025



1ST COURSE

CAESAR SALAD

OR

VICHYSOISE (POTATO AND LEEK SOUP)

2ND COURSE

COQUILLES ST. JACQUES À LA PARISIENNE (SCALLOPS BROILED WITH MUSHROOM BÉCHAMEL, GRUYERE CHEESE, AND BREAD CRUMBS)

OR

BISOUS PIZZA (ONION SOUBISE, MARINATED TOMATOES, NICOISE OLIVES, ANCHOVIES, AND ARUGULA)

3RD COURSE

CHOCOLATE MOUSSE

OR

ONE OUNCE OF CHEESE

MAKE YOUR RESERVATION HERE.

TUESDAY - THURSDAY, 4 - 9PM
FRIDAY & SATURDAY, 11:30AM - 9PM
4 E. MAIN STREET
509-529-2011

Saffron

Mediterranean
Kitchen

FEBRUARY 2025



1ST COURSE

CITRUS TABOULEH SALAD

BLOOD ORANGE AND CARA CARA ORANGES, GRAPEFRUIT, FREEKEH, HAYSHAKER FARM RADICCHIO,
OLIVE, FRESH HERBS & FETA CHEESE

OR

CALAMARI

BLACK LENTILS, CUMIN, FRESH HERBS, LEMON OIL & SHATTA

2ND COURSE

CHICKEN CACCIATORE

TOMATO, ROASTED PEPPER, BRAISED KALE, CHESD FARM MUSHROOMS,
ITALIAN PARSLEY & PARMIGIANO-REGGIANO

OR

HANGER STEAK*

WOOD-GRILLED BLUE VALLEY MEATS, ADOBO MARINATED, FIRE-ROASTED POTATOES, OREGANO,
CAPER BERRY SALSA & ALMOND

OR

CAVATELLI PASTA E FAGIOLE

CURED OREGON ALBACORE TUNA, WHITE BEANS, PANCETTA, TOMATO,
ITALIAN PARSLEY, EXTRA VIRGIN OLIVE OIL & PANGRATTATO

3RD COURSE

PORTUGUESE CHOCOLATE MOUSSE

OLIVE OIL CREMA, CHILI FLAKE & SEA SALT

OR

CREAM CHEESE ICE CREAM

CARAMEL & PISTACHIO CRUMBLE

MAKE YOUR RESERVATION HERE.

* MENU OPTIONS CHANGE WEEKLY
TUESDAY - THURSDAY, 4:30 - 9PM
FRIDAY & SATURDAY, 2 - 9PM
330 W. MAIN STREET
509-525-2112



ERITAGE RESORT

FEBRUARY 2025



1ST COURSE

ONION SOUP TARTINE, HOUSE FOCACCIA
OR
ROOT VEGETABLE SALAD, LEMON HERBED RICOTTA, ZA'ATAR

2ND COURSE

RED WINE BRAISED BEEF CHEEKS, YAM PUREE, DEMI-GLACE, APPLE & FENNEL SLAW
OR
CHICKEN CONFIT CASSOULET, HOUSE BUTIFARRA, MAYOCOBA BEANS

DESSERT

CHOCOLATE BUDINO
OR
OLIVE OIL CAKE, POACHED APPLE

MAKE YOUR RESERVATION HERE.

* MENU OPTIONS MAY CHANGE
WEDNESDAY - SATURDAY, 5 - 8PM
1319 BERGEVIN SPRINGS ROAD
509-394-9200