

# brasserie four

FEBRUARY 2026



**DATE NIGHT SPECIAL - \$42 FOR THREE COURSES**  
CHOOSE ONE DISH FOR EACH COURSE

**FIRST COURSE**

PÂTÉ DE CAMPAGNE - COUNTRY STYLE PÂTÉ OF PORK SHOULDER & CHICKEN LIVER,  
PISTACHIOS, WINE & SPICES

SALADE VERTE - VARIETY OF GREENS, NUTS, CHÈVRE, SEASONAL FRUIT, CHAMPAGNE VINAIGRETTE

**SECOND COURSE**

SALADE NIÇOISE - CURED ALBACORE TUNA, AÏOLI, OLIVES, POTATOES, EGG, ANCHOVY  
COQ AU VIN - CHICKEN BRAISED IN RED WINE WITH MUSHROOMS, BACON, POTATOES,  
AND CARROTS, SERVED ON A GARLIC CROUTON

**THIRD COURSE**

CRÈME BRÛLÉE - VANILLA BEAN CUSTARD FINISHED WITH CARAMELIZED SUGAR  
OUNCE OF CHEESE

**MAKE YOUR RESERVATION HERE.**

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