



BASEL CELLARS

When you open a bottle of Basel Cellars wine—be it red, white, or rosé—the sensory experience will have you wanting to learn more. With the first sip you gain the knowledge that this is definitely a Washington wine. After sip number two, you begin to develop the ability to distinguish the wine's Eastern Washington growing region. Every sip thereafter tells a story about the distinctive environmental qualities of the Columbia Valley, that produce full-bodied red wines with smooth tannins, supple texture, and rich fruity flavors.

AMUSE OF THE EVENING

Colossal East Coast Scallop

Honey Crisp Apple | Sunflower | Cranberry Feta | Basmati

2016, SBS, Columbia Valley

By the Glass \$8 | By the Bottle \$30

TASTING NOTES: Basel Cellars' Sauvignon Blanc Sémillon wines are classic Bordeaux style whites that displays crisp acidity and beautiful floral notes coupled by luscious textures. Basel produces small lots of these wines, often blended together in compliment of one another.

Anderson Ranch Lamb Chop

Barley | Frog Hollow Beets | Bourbon Barrel Aged Maple

2013, Cabernet Sauvignon, Columbia Valley

By the Glass \$11 | By the Bottle \$42

TASTING NOTES: Our 2013 Cabernet Sauvignon shows beautiful hints of dried herbs, ripe cherry, cassis and blackberry

Raspberry & Thyme Sorbet

Seared Chairman's Reserve New York Strip

Local Potato | Pork Belly | Green Bean | Black Garlic

2013, Double River, Syrah, Walla Walla Valley

By the Glass \$12 | By the Bottle \$48

TASTING NOTES: Our intriguing Syrah shows prominent hints of leather, pepper and cured meat, with dominant earthy tones transforming into floral and smoky aromas. As it breathes, exciting notes of perfume, dark fruit and chocolate will delight your senses. The mouth feel is round and supple, with ripe, dark berry fruits integrating well with toasty oak.

Peach Custard Tartlet

Pistachio | Honey | Raspberry | White Chocolate

2013, Semillon, Ice Wine, Walla Walla Valley

By the Glass \$15 | By the Bottle \$56

TASTING NOTES: This traditional Bordeaux style white wine is a classic blend of 50% Sémillon and 50% Sauvignon Blanc. It displays aromas of tropical fruit with layers of grapefruit, lychee, and citrus zest balanced with delicate rose petal and baby powder notes. In the mouth the tropical fruits are carried through and joined by pear, apricot and kaffir lime. The wine is held together on a backbone of crisp acidity and luscious texture.

\$60 FOOD ONLY

\$85 WITH WINE PAIRINGS

We Respectfully Request the Entire Table Order the Tasting Menu

THE MARC RESTAURANT