

# THE MARC RESTAURANT

## LOCALLY INSPIRED BEGINNINGS AND LITE BITES

### MARC CAESAR

CROÛTON DUO | QUAIL EGG | PARMESAN STRAWS | OVEN-ROASTED TOMATOES | WHITE ANCHOVIES – 10  
*Marcus Whitman, Chardonnay – 7*

### OLD SCHOOL ICEBERG STACK (GF|V)

BUTTERMILK BLUE CHEESE | OVEN TOMATOES | APPLE SMOKED BACON | PICKLED ONION – 10  
*Saviab, Pinot Noir – 10*

### SPRING GREENS SALAD (GF|V)

BLACKBERRY | CARROT CURL | CHAMPAGNE VINAIGRETTE | TOASTED ALMONDS | BLUE CHEESE – 10  
*Marcus Whitman, Chardonnay – 7*

### W<sup>2</sup> SWEET ONION SOUP

FOCACCIA | PROVOLONE | SWISS – 10  
*Poet's Leap, Riesling – 9*

### LOCAL ASPARAGUS AND BRIE

HERB INFUSED OIL | TOASTED ALMONDS – 10  
*Poet's Leap, Riesling – 9*

## FORAGED FROM FIELD, FARM & SEA

### SMOKED SALMON AND BRIE RAVIOLI

ARUGULA | HUCKLEBERRY | WALNUT – 14  
*Saviab, Pinot Noir – 10*

### GRILLED LOCAL ASPARAGUS

HOLLANDAISE | CRISPY PROSCIUTTO | BALSAMIC | TRUFFLE | BLUE CHEESE – 13  
*Saviab, Pinot Noir – 10*

### STUFFED ROASTED PORTABELLA MUSHROOM

ROASTED TOMATOES | MARINATED ARTICHOKE | SWEET ONIONS | QUINOA | MOZZARELLA – 16  
*L'Ecole, Merlot – 8*

### \*SMOKED PORK BELLY

POPCORN GRITS | MAPLE | SWEET ONION | STRAWBERRY – 15  
*Rotie, Syrah – 16*

*The Marc Restaurant team harvests products from local farmers and foragers during their peak season. We then preserve them to provide local-seasonal ingredients, throughout the year, to our guests.*

*Our chefs work diligently to bring you the best of what is fresh and in season - right to your table - by partnering with and supporting our local farmers, ranchers, growers, and foragers. A special thank you to: Upper Dry Creek Ranch, Locati Farm, Welcome Table Farm, Klickers, Frog Hollow Farm, Hayshaker Farm, Spring Creek Farm, Edwards Family Farm, Chairman's Reserve Cattle, Rea Farm, Double R Ranch, Snake River Farms, R&R Produce, and Pleasant View Farm.*

## SUMMER

(GF) DENOTES GLUTEN-FREE SELECTIONS | (V) DENOTES VEGETARIAN SELECTIONS

*\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Special preparation available upon request. Please make your server aware of any food allergies you have.*

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## FORAGED FROM FIELD, FARM & SEA

### \*WAGYU BONELESS SHORT RIB

CARROTS | POTATO PUREE | COMPRESSED APPLES | BEETS – 25  
*Marcus Whitman, Red Blend – 8*

### \*DAY BOAT EXCURSION SEAFOOD

PLEASE INQUIRE WITH OUR SERVICE TEAM AS TO THE CHEF'S SELECTION OF SEASONALLY HARVESTED AND INSPIRATIONALLY PREPARED CATCH - MARKET PRICE  
*Recommended Pairing of The Day*

### \*CRAB STUFFED PETRALE SOLE

APRICOT | BARLEY | ASPARAGUS | MORELS – 34  
*Salida, Albarino, – 10*

### \*SEARED SKUNA BAY SALMON

HUCKLEBERRY | JADE BASMATI BLEND | PORK BELLY | SPINACH – 35  
*Saviab, Pinot Noir – 10*

### \*JUMBO DIVER SCALLOPS (GF)

RISOTTO | STRAWBERRY TWO WAYS | PISTACHIOS | ARUGULA – 39  
*Castillo De Feliciano, Brilliance, Sparkling – 15*

### \*10 OZ. DOUBLE 'R' RANCH NEW YORK STRIP

POTATO PUREE | HARICOVERTS | TRUFFLE INFUSED HOLLANDAISE | MORELS – 37  
*Pepper Bridge, Cabernet Sauvignon – 17*

### \*12 OZ. CHAIRMAN'S RESERVE PREMIUM RIB-EYE

FINGERLING POTATOES | LOCAL ASPARAGUS | ROASTED PEPPER | DEMI-GLACE – 39  
*Pepper Bridge, Cabernet Sauvignon – 17*

### \*GRILLED RACK OF LAMB

VER JUS | FARRO | TOMATO | BEET – 39  
*Five Star, Cabernet Sauvignon – 12*

### \*CHAIRMAN'S RESERVE FILET MIGNON (GF)

ROASTED MUSHROOM RAGOUT | TWICE COOKED POTATOES | CAULIFLOWER | PARSNIPS – 40  
*Rotie, Syrah – 16*

## ADDITIONS

**GRILLED LOCAL ASPARAGUS - 6**

**BROILED MAIN 5OZ LOBSTER TAIL - 17**

*DRAWN BUTTER | LEMON*

**OSCAR STYLE - 12**

*SNOW CRAB | BÉARNAISE | ASPARAGUS*

**SPLIT ENTRÉE CHARGE - 5**

**EXECUTIVE CHEF, GRANT HINDERLITER**

**DINNER | OPEN DAILY AT 5:30 PM**