

EVENING ON THE TERRACE



MAY 28TH

JUN 18TH

AUG 20TH

SEP 3RD

Wild Game Pairings is the grand finale meal of our 2017 *Evening On The Terrace, Summer Dinner Series*. Enjoy this unique pairing of locally harvested wild game, and late-summer fruit & vegetables, prepared by our executive chef—Grant Hinderliter. Reservations are required, and seating is limited.



Call Now to Book Your Reservation.
509-524-5139

THE MARCUS WHITMAN

6 West Rose Street, Walla Walla, WA 99362
(866) 826-9422 | marcuswhitmanhotel.com

DINNER MENU

AMUSE

DUCK CONFIT AND TRIPLE CREAM BRIE
HONEY CRISP APPLE | LAVENDER HONEY | HUCKLEBERRY
2014, Charles Smith, Eve, Chardonnay, Washington

HAM & CHEESE

WILD BOAR ANDOUILLE SAUSAGE
BLACKBERRY | SMOKED OREGON BLUE CHEESE PANNA COTTA | ROSEMARY FOAM
2015, Vital Wines, The Given, Red Blend, Walla Walla Valley

TABLESIDE SORBET

129 DEGREE VENISON RACK

FROG HOLLOW TOMATOES | HAZLENUTS | PARSNIP | CELERY ROOT
2014, Rotie, Northern Blend, Syrah, Walla Walla Valley

BROWN BUTTER PANNA COTTA

ROSEMARY SHORTBREAD | CARMELIZED APPLES | GOAT CHEESE
2010, Alexander The Grape, Ice Wine, Red Mountain

WILD GAME PAIRINGS, 2017

EXECUTIVE CHEF, GRANT HINDERLITER

*HOURS: 6:00-9:00 PM | MEAL ONLY, \$75/PERSON | WITH WINE, \$110/PERSON
*TAX & GRATUITY NOT INCLUDED.