



tertulia cellars

Tertulia is a Spanish word meaning "a social gathering of friends." We chose this name because we believe there is no better way to enjoy a fine bottle of wine than amongst friends. At Tertulia Cellars, our focus is to make wines of quality and distinction from the finest vineyards in both the Columbia and Walla Walla Valleys.

AMUSE OF THE EVENING

Seared Diver Scallop

Crandberry Stilton | Einkorn | Arugula | Focaccia

2016, Whistling Hills, Viognier, Walla Walla Valley

By the Glass \$8 | By the Bottle \$32

TASTING NOTES: On the nose this wine shows beautiful fruit notes of pear, peach preserves and banana. Floral aromatics of orange blossom give way to hints of sweet tarts. In the mouth acids are wonderfully balanced and finishes with a warm soft mouthfeel and pleasant mineral notes.

Grilled Venison Chop

Blackberry | Ver Jus | Roasted Red Pepper | Risotto

2014, Reserve, Syrah, Walla Walla Valley

By the Glass \$13 | By the Bottle \$49

TASTING NOTES: The 2014 Reserve Syrah exhibits complex fruit aromatics of blackberry, red currant and fig. As the wine opens nuances of white pepper, iron, and mocha add to this wine's complexity. On the palate this round wine finishes with smooth lingering tannins and notes of anise. Drink now, or 'til 2023.

Blueberry Basil Sorbet

Double 'R' Ranch New York Strip

Coffee Crust | Locati Asparagus | Blue Mountain Morels | Fingerling Potatoes

2011, Phinny Hill Vineyard, Cabernet Sauvignon, Horse Heaven Hills

By the Glass \$16 | By the Bottle \$63

TASTING NOTES: On the nose there are vibrant aromas of mint, cherry, juniper, coriander, molasses. In the mouth silky smooth tannins give this medium bodied wine a long finish.

Marscarpone Mousse

Rhubarb | Strawberry | Chamomile Ice Cream

2016, Riviere Galets Vineyard, Tempranillo Rose, Walla Walla Valley

By the Glass \$7 | By the Bottle \$28

TASTING NOTES: This is a classic old world style rosé with its light pink color and dry finish. Complex aromas of watermelon, pink lady apple, laughy taffy banana, and orange peel paired with hints of strawberry rhubarb and floral elements of orange blossom. On the palate, our rosé exhibits a refreshing mouthfeel coupled with a smooth finish.

\$60 FOOD ONLY

\$85 WITH WINE PAIRINGS

We Respectfully Request the Entire Table Order the Tasting Menu

THE MARC RESTAURANT