

# March

## VITAL

**M**arch Cellars is winemaker Ashley Trout's latest venture. She has been in the wine industry since she was 18 and has made wine throughout various parts of the world.

In 2016 she launched both March Cellars and a life long dream of a project- a non-profit winery whose funds go toward helping Walla Walla Valley vineyard and winery workers get more affordable health care.

### AMUSE OF THE EVENING

#### Pan Seared Halibut Filet

Ver Jus | Frog Hollow Tomatoes | Cotija | Basil Risotto

*2014, March Cellars, Chardonnay, Columbia Valley*

*By the Glass \$15 | By the Bottle \$59*

**TASTING NOTES:** Flowers and slate with a hint of pencil and oak. Meyer lemon and granite meet toast and butter. Aged in both neutral and newer barrels, this is the best of both Chardonnay worlds.

#### Anderson Ranch Lamb Chops

Bordeaux Cherries | Farm Green Beans | Celeriac | Arugula

*2015, Vital Wines, The Given | Red Blend, Walla Walla Valley*

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

**TASTING NOTES:** Blackberry, currant, flint. Welcome tannin grip on the tongue, leads to elderberry, Red Vines, ripe Bing cherries, pomegranate, fig and dark plum. The slightest note of vanilla, cardamom and cumin and a hint of rawhide on the finish.

#### Raspberry & Thyme Sorbet

#### Seared Chairman's Reserve Tenderloin

Blue Mountain Morels | Raspberry Jus | Black Garlic | Yukon Potato

*2015, March Cellars, Cabernet Franc, Columbia Valley*

*By the Glass \$14 | By the Bottle \$55*

**TASTING NOTES:** Opaque red-black in the glass. Jammy raspberry & black cherry, balanced by pepper and roasted red chili on the nose. Round and luscious on the palate with consistent pepper spice and macerated red fruit. A lingering finish integrates ripe fruit flavors with classic herb-and- spice cabernet franc aromatics.

#### Dark Chocolate Pot de Crème

Fresh Berry | Mascarpone Honey Ice Cream | Almond

*2015, March Cellars, Malbec, Columbia Valley*

*By the Glass \$17 | By the Bottle \$59*

**TASTING NOTES:** Pours deep red with flashes of purple at the rim of the glass. Dark fruit and blueberry aromas with complexity from note of violets and farm dust. Medium bodied, Malbec-classic tannin grip and a juicy acidity frames a persistent blueberry pie and dark berry liqueur notes.

**\$60 FOOD ONLY**

**\$85 WITH WINE PAIRINGS**

*We Respectfully Request the Entire Table Order the Tasting Menu*

## THE MARC RESTAURANT