

THE MARC RESTAURANT

FORAGED FROM THE FIELD, FARM AND SEA

LOCALLY INSPIRED BEGINNINGS

MARC CAESAR

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

LIVING LETTUCE GF V

BLUE CHEESE | TOMATOES | VANILLA VINAIGRETTE | BACON – 11
Saviah Cellars, Pinot Noir – 10

HARVEST GREENS SALAD GF VEGAN

POMEGRANATE | BLACKBERRIES | CURLY CARROTS | ICE WINE VINAIGRETTE | TOASTED HAZELNUTS – 9
Marcus Whitman, Chardonnay – 7

W² SWEET ONION SOUP

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

PUMPKIN AND WINTER SQUASH BISQUE GF V

RED WINE CARAMEL | PUMPKIN SEEDS – 10
Marcus Whitman, Chardonnay – 7

LOCALLY INFLUENCED LITE BITES

SMOKED KING SALMON RAVIOLI

BOURSIN CHEESE | HUCKLEBERRY | WALNUTS | ARUGULA – 14
Saviah Cellars, Pinot Noir – 10

ROASTED BRUSSELS SPROUTS V

BUTTERMILK BLUE CHEESE | POMEGRANATE | ROASTED PEPPER ROUILLE | PUMPKIN SEEDS – 12
Saviah Cellars, Pinot Noir – 10

STUFFED ROASTED PORTABELLA MUSHROOM V

ROASTED TOMATOES | MARINATED ARTICHOKE | W² SWEET ONIONS | QUINOA | MOZZARELLA – 15
Saviah Cellars, Pinot Noir – 10

* SMOKED PORK BELLY

POPCORN GRITS | BORDEAUX CHERRIES | ROASTED BRUSSELS SPROUTS | POMEGRANATE – 14
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.

WINTER

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.

THE MARC RESTAURANT

FORAGED FROM THE FIELD, FARM AND SEA

LOCALLY AND REGIONALLY INSPIRED ENTRÉES

WAGYU BONELESS SHORT RIB

PUMPKIN PUREE | RISOTTO | BALSAMIC SWEET ONION JUS | ROASTED SQUASH – 20
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

* SNAKE RIVER FARMS VOLCANIC PORK SHANK

CARROT PUREE | ROASTED CAULIFLOWER | RISOTTO | CLEMENTINE – 23
Rotie, Syrah – 16

* STUFFED PETRALE SOLE GF

SNOW CRAB | BOURSIN CHEESE | JASMINE RICE | ROASTED CARROTS – 33
Salida Cellars, Albarino – 10

* JUMBO DIVER SCALLOPS GF

CANDIED BEETS | PAPPARDELLE | ROASTED PEPPERS | SPINACH | STONE FRUIT – 38
Salida Cellars, Albarino – 10

* 10 OZ. CERTIFIED PREMIUM NEW YORK STRIP

CAULIFLOWER | PAVE POTATOES | TRUFFLE INFUSED HOLLANDAISE – 37
Woodward Canyon, Artist Series #22, Cabernet Sauvignon – 17

* 12 OZ. CERTIFIED PREMIUM RIB-EYE

PARMESAN SPAETZLE | BRUSSELS SPROUTS | GOLDEN BEETS | DEMI-GLACE – 39
Marcus Whitman, Red Blend – 8

* GRILLED RACK OF LAMB

RED WINE RISOTTO | BRAISED GREENS | CITRUS JUS | WINTER SQUASH – 38
Five Star, Cabernet Sauvignon – 12

* CHAIRMAN'S RESERVE FILET MIGNON GF

ROASTED MUSHROOM RAGOUT | PARSNIP | PORK BELLY | KALE – 40
Rotie, Syrah – 16

EXECUTIVE CHEF, GRANT HINDERLITER

WINTER

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, REA FARM, DOUBLE R RANCH, SNAKE RIVER FARMS, R&R PRODUCE, AND PLEASANT VIEW FARM.