

THE MARC RESTAURANT

LOCALLY INSPIRED BEGINNINGS AND LITE BITES

WALLA WALLA VALLEY GREENS GF VEGAN

FRESH BERRIES | CARROT TRIO | KLICKER STRAWBERRIES | BALSAMIC VINAIGRETTE | CASHEWS – 10
Marcus Whitman, Chardonnay – 7

MARC CAESAR

CROÛTON DUO | QUAIL EGG | PARMESAN STRAWS | OVEN-ROASTED TOMATOES | WHITE ANCHOVIES – 11
Marcus Whitman, Chardonnay – 7

LIVING LETTUCE GF V

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

BABY ARUGULA AND BEETS V

CANDIED WALNUTS | FETA | BLISS VINAIGRETTE | APPLES – 10
Marcus Whitman, Chardonnay – 7

W² SWEET ONION SOUP

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

BUTTERNUT SQUASH BISQUE GF V

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

SMOKED KING SALMON RAVIOLI

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

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

FALL 2016

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

LOCALLY AND REGIONALLY INSPIRED ENTRÉES

FORAGED FROM THE FIELD, FARM AND SEA

STUFFED ROASTED PORTABELLA MUSHROOM v

ROASTED TOMATOES | MARINATED ARTICHOKE | W² SWEET ONIONS | QUINOA | MOZZARELLA – 22
Saviah Cellars, Pinot Noir – 10

*** SNAKE RIVER FARMS VOLCANIC PORK SHANK**

RISOTTO | CITRUS MARMALADE | BRUSSELS SPROUTS – 22
Rotie, Syrah – 16

WAGYU BONELESS SHORT RIB

FARRO | CARROTS | BALSAMIC CARAMELIZED SWEET ONION JUS | SWEET PEAS – 27
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

*** STUFFED PETRALE SOLE GF**

BUTTERNUT SQUASH | HEIRLOOM QUINOA | SNOW CRAB | LOLLIPOP KALE – 33
Salida Cellars, Albarino – 10

*** JUMBO DIVER SCALLOPS GF**

BLACKBERRIES | RISOTTO | ROASTED PEPPERS | SPINACH – 38
Salida Cellars, Albarino – 10

*** 10 OZ. CERTIFIED PREMIUM NEW YORK STRIP OSCAR**

GREEN BEANS | SNOW CRAB | FINGERLING POTATOES | TRUFFLE-INFUSED HOLLANDAISE – 40
Woodward Canyon, Artist Series #22, Cabernet Sauvignon – 17

*** 12 OZ. CERTIFIED PREMIUM RIB-EYE**

BLACK PEPPER SPAETZLE | BRUSSELS SPROUTS | CARROTS | DEMI-GLACE – 40
DaMa, GSM – 16

*** GRILLED RACK OF LAMB**

BABY RED POTATOES | SPINACH | TOMATO CAPER VERJUS | ROOT VEGETABLES – 38
Five Star, Cabernet Sauvignon – 12

*** CHAIRMAN’S RESERVE FILET MIGNON GF**

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

EXECUTIVE CHEF, GRANT HINDERLITER

FALL 2016