

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

OLD SCHOOL ICEBERG STACK GF V

BUTTERMILK BLUE CHEESE | TOMATOES | APPLEWOOD SMOKED BACON | PICKLED ONION – 10
Saviah Cellars, Pinot Noir – 10

HARVEST GREENS SALAD GF V

BLACKBERRIES | CURLY CARROTS | ICE WINE VINAIGRETTE | TOASTED CASHEWS | FETA – 10
Marcus Whitman, Chardonnay – 7

W² SWEET ONION SOUP

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

ROASTED CARROT AND GINGER BISQUE GF V

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

LOCALLY INFLUENCED LITE BITES

SNOW CRAB AND BRIE TORTELLINI

HUCKLEBERRY | WALNUTS | ARUGULA – 14
Salida, Albarino – 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 – 16
Saviah Cellars, Pinot Noir – 10

* SMOKED PORK BELLY

POPCORN GRITS | BORDEAUX CHERRIES | ROASTED BRUSSELS SPROUTS | POMEGRANATE – 16
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.

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, Chairman's Reserve Cattle, Rea Farm, Double R Ranch, Snake River Farms, R&R Produce, and Pleasant View Farm.

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

CARROT PUREE | RISOTTO | BALSAMIC SWEET ONION JUS | ROASTED CAULIFLOWER – 25
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 | CLEMENTINES – 30
Rotie, Syrah – 16

* STUFFED PETRALE SOLE GF

SNOW CRAB | BOURSIN CHEESE | JASMINE RICE | ROASTED CARROTS – 35
Salida Cellars, Albarino – 10

* JUMBO DIVER SCALLOPS GF

WHITE BEANS | SPINACH | ROASTED PEPPERS | APRICOTS – 39
Salida Cellars, Albarino – 10

* 10 OZ. CERTIFIED PREMIUM NEW YORK STRIP

POTATO PUREE | ROOT VEGETABLES | TRUFFLE INFUSED HOLLANDAISE | MORELS – 39
Five Star, Cabernet Sauvignon – 12

* 12 OZ. CERTIFIED PREMIUM RIB-EYE

PARMESAN SPAETZLE | BRUSSELS SPROUTS | GOLDEN BEETS | DEMI-GLACE – 39
Woodward Canyon, Artist Series#22, Cabernet Sauvignon – 17

* GRILLED RACK OF LAMB

BABY RED POTATOES | MAPLE | BEET | CITRUS JUS | CARROTS – 39
L'Ecole, Merlot – 8

* CHAIRMAN'S RESERVE FILET MIGNON GF

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

ADDITIONS

* BROILED MAINE 5OZ LOBSTER TAIL

DRAWN BUTTER | LEMON – 16

OSCAR STYLE

SNOW CRAB | BEARNAISE | ASPARAGUS – 12

SPLIT ENTRÉE CHARGE - 5

EXECUTIVE CHEF, GRANT HINDERLITER

WINTER