



## LOCAL ESCAPES: WINE AND DINE AT THE MARCUS WHITMAN

Eat+Drink Travel By Kari Vandraiss on February 6, 2014

### Walla Walla isn't just for wine lovers.

At the base of Eastern Washington's majestic Blue Mountains lies the [Marcus Whitman Hotel](#), perfect for the Seattleite looking for a quiet wine country getaway. With a premier location in the heart of downtown Walla Walla, the Marcus Whitman is not only an ideal starting point to explore the valley, but also home to one of the Pacific Northwest's top culinary talents, Executive Chef Antonio Campolio.



A West-Virginia native and James Beard recognized chef, Antonio Campolio started at the Marcus Whitman Hotel in 2011, completely reinventing the culinary culture at the hotel's main restaurant The Marc as well as The Vineyard Lounge, offering regional, seasonal fare with a distinctly Pacific Northwest influence. Guests also have the opportunity for a more personalized experience at Campolio's Chef's Table, in which groups of four to twelve dine right in the kitchen to a menu specifically prepared for the group.

Here's what the acclaimed chef had to say about his passion for local, farm-fresh fare, and what brought him to Walla Walla.

### What drew you to Walla Walla and the Marcus Whitman?

I was drawn to the opportunity to be a part of an amazing team at the Marcus Whitman Hotel as well as being able to establish a true "farm to fork" program, where I have been fortunate to work with local growers, winemakers and proprietors in the Walla Walla Valley.

### How would you define your culinary style?

I have a modern American culinary style, and truly enjoy working with quality, locally-grown and in-season products.

## What is unique about your experience working at the Marcus Whitman?

Undeniably the culinary multitude of the Walla Walla Valley, as well as everything I have learned of the Walla Walla Valley Locavore. The Marc menu draws inspiration from the freshest ingredients available from nearby oceans, rivers, streams, fields, farms and pastures. We partner with local growers, grow our own micro-greens and partner with Three Rivers Culinary Garden for house-grown bounties to bring the best the most fresh and in-season ingredients to the table for our guests.

## Do you have a favorite dish to create?

I enjoy creating and eating good food. But my favorite flavor would be a salty, savory and sweet combination. For example, the Cape Cod Diver Scallops with a Meyer lemon Marmalade and a barrel aged sherry gastric.

## Describe your approach to the menus at The Marc and the Vineyard Lounge?

Our team works diligently to bring the best of what is fresh and in season to the table by partnering with local growers as well as growing our own micro greens. The Vineyard Lounge is all about the casual, comfort and sharing plates- with 100% made from scratch, done right. The Marc Restaurant is more modern American cuisine, encompassing Pacific Northwest influence with gastronomic twists that expands the palate and engages the senses.

## What culinary experience do you hope to provide guests at the Marcus Whitman?

Our goal is to provide each and every guest a memorable evening where they can share and experience my team's take on the classic, and not so classic, dishes.



Originally opened in 1928, the historic Marcus Whitman Hotel offers guests an atmosphere of historic grandeur and old world luxury. Boasting six on-site wine tasting boutiques and a nationally-recognized restaurant and wine lounge, this landmark location is a fast-growing pick for those looking to pair their Walla Walla wine with equally fantastic food.

[Marcus Whitman Hotel](#) | 509.525.2200 | 6 W Rose St, Walla Walla

<http://www.seattleite.com/local-escapes-wine-and-dine-at-the-marcus-whitman/>