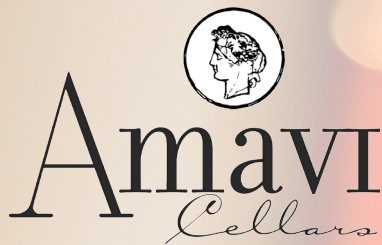


FEATURED WINERIES OF THE MONTH



THREE
RIVERS
WINERY

Five Star Cellars



AMUSE OF THE EVENING

BRIE AND LOBSTER RAVIOLI

COASTAL LEMON | SPINACH | BLOOD ORANGE | CARROT

2015, Amavi Cellars, Semillon, Walla Walla Valley

\$11 By the Glass | \$42 By the Bottle

TASTING NOTES: Smells like: mango, pineapple, citrus grove. Tastes like: lemon zest, granny smith apple, honeydew melon. Mouthfeel: silky palate-coating texture, bright acid. Drink with: rich fish & shellfish, spicy dishes.

CHILLED NEW YORK STRIP

ARUGULA | FIG | BUTTERMILK BLUE CHEESE | COFFEE

2013, Three Rivers Winery, Merlot, Columbia Valley

\$11 By the Glass | \$40 By the Bottle

TASTING NOTES: The core of this wine comes from the Wahluke Slope, a desolate, exposed, arid, windswept expanse to the northwest of Walla Walla. This 2013 Merlot is brimming with aromas and flavors of cherries, blueberries, cedar, vanilla, and spice.

BLACKBERRY AND THYME SORBET

SLOW-BRAISED BEEF SHORT RIBS

POTATO PUREE | BRAISED GREENS | PORK BELLY | PARSNIPS

2012, Five Star Cellars, Cabernet Sauvignon, Walla Walla Valley

\$12 By the Glass | \$50 By the Bottle

TASTING NOTES: A vibrant crimson color leads to a burst of French oak aromas. Freshly cut roses front the nose followed by coffee spice. Sweet oak notes hit the palate first with meaty and fleshy fruit flavors. Hints of cocoa take this wine to a whole new level.

EXTRA BRUTE COCOA CRÈME BRÛLÉE

BLUEBERRY | HAZELNUT | FLUFFY CANDY

2012, Zerba Cellars, Port Late Harvest Syrah, Walla Walla Valley

\$12 By the Glass

Tasting Notes: Featuring aromas evocative of toasted almonds, cherry liqueur, cinnamon graham cracker, and tiramisu, this delicious wine pairs with a wide array of desserts (like tiramisu, perhaps?). The flavor is sweet without being cloying, warming without being hotly alcoholic, and delicious without any further explanation needed.

\$60 FOOD ONLY

\$85 WITH WINE PAIRINGS

We respectfully request the entire table order the tasting menu.

THE MARC RESTAURANT