## FEATURED WINERY OF THE MONTH



Experience the essence of Walla Walla Wine Country at Three Rivers Winery. Here, you'll enjoy tastings of our award-winning, ultra-premium wines in a spectacular setting. Tour our state-of-the-art barrel room and cellar facilities, which are approximately 14,000 sq. ft., browse our gift shop, or play the winery's three short holes of golf. With so much to do (and taste) at Three Rivers, your visit is sure to be unforgettable.

Established in 1999, we have been producing handmade wines from the remote Columbia Valley AVA in Eastern Washington. Our name comes from three of the most prominent rivers in Eastern Washington: Columbia, Snake and Walla Walla.

#### Amuse of the Evening

#### **DIVER PACK SEARED SCALLOPS**

FARRO | BEET | APRICOT | BUTTERNUT SQUASH 2015, Reserve, Chardonnay, Columbia Valley \$13 By the Glass | \$51 By the Bottle

Tasting Notes: Sourced exclusively from Gamache Vineyard in the Columbia Valley, our 2015 Reserve Chadonnay is an elegant and fresh wine. Enticing aromas of creamsicle and pineapple lead into a lush mouthfeel. Flavors reminiscent of buttered toast and tropical fruit leave a lasting impression with a touch of sweetness on the finish from the barrel aging. This rich, mouthfilling wine further shines when paired with seared scallops and pastas tossed in light sauces.

## WINTER BEET SALAD

BUTTERMILK BLUE CHEESE |  $w^2$  SWEET ONION | CARROT | ARUGULA 2013, 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.

#### POMEGRANATE SORBET

#### **BRAISED PORK SHANK**

YUKON POTATO | CLEMENTINE | BLACK CHERRY | PARSNIP 2014, Cabernet Sauvignon, Walla Walla Valley \$16 By the Glass | \$63 By the Bottle

TASTING NOTES: Our 2014 Walla Walla Valley Cabernet Sauvignon is filled with aromas and flavors of dark chocolate covered cherries that burst into a bold mid-palate of espresso, cured meat and firm tannins. This wine would pair well with any well marbled steak.

### 33% CHOCOLATE PANNA COTTA

GRAHAM CRACKER | PISTACHIO | POMEGRANATE 2014, Rivers Red, Columbia Valley \$8 By the Glass | \$25 By the Bottle

Tasting Notes: The 2014 River's Red is about as good as it gets when you are provided with an incredible growing season and harvest! A balanced blend among the varietals, this wine is swarming with notes of blackberry, cherry and baking spice on the nose. The palate is filled with flavors of chocolate and ripe cherry. This red blend has a nice layered mid-palate and a rich long finish making it perfect to enjoy with friends and just about any kind of food you can think of!

# \$60 FOOD ONLY \$85 WITH WINE PAIRINGS

We respectfully request the entire table order the tasting menu.

THE MARC RESTAURANT