

FEATURED WINERY OF THE MONTH



Amavi Cellars signifies love (amor) and life (vita) through our wines, which are 100% estate, 100% Certified Sustainable, and 100% Walla Walla Valley.

Located in the heart of Walla Walla wine country, our winery & tasting room offer sweeping views of surrounding Pepper Bridge Vineyard as well as the beautiful Blue Mountains. Dedicated stewards of the land, we are committed to making a positive impact both within our estate vineyards and within our community.

AMUSE OF THE EVENING

DIVER PACK SEARED SCALLOPS

COMPRESSED APPLE | VANILLA | CRANBERRY MOUSTARDA | HAZELNUT

2015, Semillon, Walla Walla Valley

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

TASTING NOTES: Smells like: mango, pineapple, and citrus grove.

Tastes like: lemon zest, granny smith apple, and honeydew melon.

Mouthfeel: silky palate-coating texture, and bright acid.

Drink with: rich fish & shellfish, and spicy dishes.

UPPER DRY CREEK LAMB CHOPS

BOURBON MAPLE SYRUP | GOLDEN BEET | BARLEY | RED WINE CARMEL

2013, Syrah, Walla Walla Valley

\$13 By the Glass | \$50 By the Bottle

TASTING NOTES: Smells like: blueberry, blackberry, dusty leather, and freshly-cracked black pepper.

Tastes like: raspberry, black currant, and olive tapenade.

Mouthfeel: elegant acidity, complex tannin, and lengthy finish.

Drink with: bbq, roasted lamb or chicken, and ratatouille.

RASPBERRY SORBET

123 DEGREE SOUS VIDE NEW YORK STRIP

KING TRUMPET MUSHROOMS | YUKON POTATOES | W² SWEET ONION BALSAMIC JAM | KALE

2013, Cabernet Sauvignon, Walla Walla Valley

\$15 By the Glass | \$58 By the Bottle

TASTING NOTES: Smells like: black cherry, plum, and mocha.

Tastes like: dark fruit, cassis, and savory nuance.

Mouthfeel: perfectly balanced, silky and elegant, and rich finish.

Drink with: steak; cassoulet; and grilled portobello mushrooms.

FLOURLESS CHOCOLATE CAKE

BLACK CHERRY | GANACHE | 68% CHOCOLATE

2013, Ceres, Tempranillo, Walla Walla Valley

\$17 By the Glass | \$66 By the Bottle

TASTING NOTES: Smells like: plum, vanilla bean, coconut shell, and clove.

Tastes like: caramelized fig, dark cherry, and cocoa powder.

Mouthfeel: lushly structured tannin, and crushed-gravel like minerality.

Drink with: pork paella; carne asada tacos, and falafel with baba ganoush.

\$60 FOOD ONLY

\$85 WITH WINE PAIRINGS

We respectfully request the entire table order the tasting menu.

THE MARC RESTAURANT