

THE MARC RESTAURANT

LOCALLY INSPIRED BEGINNINGS AND LITE BITES

WALLA WALLA VALLEY GREENS GF VEGAN

FRESH BERRIES | CARROT TRIO | KLICKER STRAWBERRIES | BALSAMIC VINAIGRETTE | CASHEWS – 10
Dazzle, Rose - 9

MARC CAESAR

CROÛTON DUO | QUAIL EGG | PARMESAN STRAWS | OVEN-ROASTED TOMATOES | WHITE ANCHOVIES – 11
Marcus Whitman, Chardonnay – 7

LIVING GREEK LETTUCE GF V

LOCAL CUCUMBER | HEIRLOOM TOMATO | GREEK DRESSING | OLIVES | FETA – 11
Locati, Barbera – 11

FROG HOLLOW CAPRESE SALAD V

MOZZARELLA | BASIL EMULSION | HEIRLOOM TOMATO | LOCAL GREENS – 10
Poet's Leap, Riesling – 9

W² SWEET ONION SOUP

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

HEIRLOOM TOMATO SOUP GF V

BALSAMIC | PARMESAN REGGIANO – 10
Marcus Whitman, Chardonnay – 7

SNOW CRAB BOURSIN RAVIOLI

MEYER LEMON CREAM | CLEMENTINE MARMALADE | BLACKBERRY | ARUGULA – 14
Morrison Lane, Viognier – 10

* SEARED DUCK BREAST

HUCKLEBERRY VINAIGRETTE | SPINACH | CITRUS MARMALADE | BASMATI RICE - 21
Locati, Barbera – 11

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.

SUMMER 2016

THE MARC RESTAURANT

LOCALLY AND REGIONALLY INSPIRED ENTRÉES

FORAGED FROM THE FIELD, FARM AND SEA

STUFFED ROASTED PORTABELLA MUSHROOM ^v

ROASTED TOMATOES | MARINATED ARTICHOKE | W² SWEET ONION | QUINOA | MOZZARELLA – 22
Locati, Barbera – 11

WAGYU BONELESS SHORT RIB

FARRO | CARROTS | BALSAMIC CARAMELIZED SWEET ONION JUS | SWEET PEA – 27
Marcus Whitman, Red Blend – 8

*** DAY BOAT EXCURSION SEAFOOD**

PLEASE INQUIRE WITH OUR SERVICE TEAMS AS TO THE CHEF’S SELECTION OF
SEASONALLY HARVESTED AND INSPIRATIONALLY PREPARED CATCH - MARKET PRICE
Recommended pairing of the day

*** STUFFED PETRALE SOLE ^{GF}**

CHUTNEY | HEIRLOOM QUINOA | SUMMER SQUASH | RED CRAB | BASIL | TOASTED ALMONDS – 34
Morrison Lane, Viognier – 10

*** JUMBO DIVER SCALLOPS ^{GF}**

BASIL | RISOTTO | KLICHER STRAWBERRY TEXTURES | SPINACH – 38
Morrison Lane, Viognier – 10

*** 10 OZ. CERTIFIED PREMIUM NEW YORK STRIP OSCAR**

FRESH BEANS | FINGERLING POTATO | TRUFFLE INFUSED HOLLANDAISE – 40
Woodward Canyon, Artist Series #22, Cabernet Sauvignon – 17

*** 12 OZ. CERTIFIED PREMIUM RIB-EYE**

BASIL EMULSION | HEIRLOOM CHERRY TOMATO | TWICE COOKED POTATO | DEMI-GLACE – 40
Marcus Whitman, Red Blend – 8

*** GRILLED RACK OF LAMB**

ROASTED BABY RED POTATOES | SPINACH | TOMATO VERJUS | SUMMER VEGETABLE MÉLANGE – 38
Five Star, Cabernet Sauvignon – 12

*** CHAIRMAN’S RESERVE FILET MIGNON ^{GF}**

CARROT | SUMMER SUCCOTASH | POTATO PUREE | W2 SWEET ONIONS – 40
Rotie, Syrah – 16

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, KLINKERS, FROG HOLLOW FARM, HAYSHAKER FARM, SPRING CREEK FARM, EDWARDS FAMILY FARM, REA FARM, DOUBLE R RANCH, SNAKE RIVER FARMS, R&R PRODUCE, AND PLEASANT VIEW FARM.

SUMMER 2016

^{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.