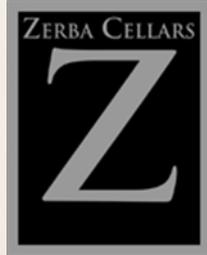


FEATURED WINERY OF THE MONTH



ZERBA CELLARS

Zerba Cellars is a family-owned, estate winery located in the heart of the Walla Walla Valley. We own three estate vineyards in three of the appellation's most exciting viticulture zones. We are fortunate to work with a wide range of grape varieties and vineyard sources. Each vineyard and grape variety has a unique character that contributes to the quality, complexity and balance of our individual wines. Each vineyard and grape variety is hand-crafted separately. We conduct rigorous blending trials that combine discipline and creativity to produce wines that are greater than the sum of their parts.

AMUSE OF THE EVENING

DIVER PACK SEARED SCALLOPS

BAIRDI CRAB | SWEET CORN | CARROT | HEIRLOOM TOMATO | FENNEL

2014, *Rousanne*, Walla Walla Valley

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

TASTING NOTES: In recent decades, adventurous winemakers have been raising awareness of a number of the wine world's lesser known varieties. One of the most notable examples is Roussanne. A native of France's Rhone Valley, Roussanne is valued for the acid, weight, and intense aromatics it can bring to a blend. However, when bottled as a varietal, these virtues take center stage. Weighty aromas of beeswax and toasted honeycomb enclose a fruity core of pear, white peach, lime pith, and honeydew. The mouth is full-bodied, lively, and evocative of drinking a cup of chamomile tea with a cucumber twist (assuming somebody out there actually does that).

HOUSE SMOKED PORK BELLY

FROG HOLLOW BABY BEETS | SPINACH | PURE MAPLE JUS | CRANBERRY APRICOT MOSTARDA

2012, *Cabernet Sauvignon*, Walla Walla Valley

\$14 By the Glass | \$53 By the Bottle

TASTING NOTES: Black plum, black raspberry, dark chocolate, dark-roast coffee. Sensing a theme here? Our 2012 iteration of the illustrious Cabernet Sauvignon is a wine that arrives cloaked in darkness. This wine's shadowy profile is set against a complex backdrop of menthol, spearmint, and saffras. A deft balance of fine-grained tannins, fruit intensity, structure, and nuance, this wine is a true testament to the quality of the vaunted 2012 vintage.

ORANGE CANTALOUPE SORBET

UPPER DRY CREEK LAMB CHOPS

SAFFRON RISOTTO | REA FARMS PEAS | W2 SWEET ONION | LOCAL PEACHES

2012, *Petite Sirah*, Walla Walla Valley

\$17 By the Glass | \$69 By the Bottle

TASTING NOTES: This full-bodied red is sourced from our own Cockburn Vineyard and Summit View Vineyard. The altitude and exposure of these sites provides some of the most temperate growing conditions in the Valley. The wines produced here have elegant fruit expression, and display true varietal character. Grapes grown, and wine made in Oregon!

CHOCOLATE DECADENCE

CHERRY | FRESH BERRY | 68% CHOCOLATE | TUILE

2012, *Port Late Harvest Syrah*, Walla Walla Valley

\$6 By the Glass | \$53 By the Bottle

TASTING NOTES: Port, traditionally produced from the Touriga Nacional grape, is perhaps the world's most widely celebrated dessert wine. Here at Zerba, we put a true Walla Walla spin on this classic fortified wine by producing from the valley's most celebrated red grape; Syrah. 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