



THE MARC

• RESTAURANT •

CHEF'S TABLE SAMPLE MENU

CHEESE BOARD

Included Cheeses are Oregon Blue from Rogue Creamery, Sleeping Beauty from Cascadia Creamery, Humboldt Fog from Cowgirl Creamery, Mixed Olives, Sweet Bee Co. Honey

AMUSE BOUCHE

Bristol Bay Sockeye Salmon Lox, Buckwheat Blini, Crème Fraîche, Ikura, Fresh Fennel

STARTER

Pepper Tartar (Basque Peppers, Jimmy Nardello's Peppers, and Habanada Peppers), Frog Hollow Farm's Roasted Eggplant, Charred Scallion Oil, Toasted Sesame Seed

SALAD

Roasted Honeynut Squash, Bee Pollen, Maple-Honey Vinaigrette, Piment d'Espelette, Lacinato Kale, Frog Hollow Farm's French Feta

ENTREE ONE

Alaskan Sockeye Salmon, Spinach/Salmon Agnolotti, Chorizo, Corn Butter

ENTREE TWO

Painted Hills Beef Tenderloin, Pomme Puree, Foie Gras, Brussels Sprouts, Fall Mushrooms, Bordelaise

DESSERT

Vanilla-Poached Pear, Whipped Mascarpone, Crushed Pistachio, Phyllo Dough Tart Shell, Artie's Harvest Honey

OUR LOCAL ARTISANS IN THE FIELD

HAYSHAKER FARM

FROG HOLLOW FARM

CHANNING FARM

FIRST CUT FARM

WELCOME TABLE

DIXIE ACRES FARM

SNAKE RIVER FARMS

CASTOLDI FARMS

PACIFIC SEAFOODS

*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.