



THE MARCUS WHITMAN

VALENTINE'S DAY DINNER MENU

\$42 PER PERSON

\$38 PER PERSON FOR OPTIONAL WINE PAIRING

FIRST COURSE

OYSTER ON THE HALF SHELL, ROSE WATER GRENADA

WINE PAIRING: ANTECH, "LE MAUZAC," RESERVE EXTRA BRUT, BLANQUETTE DE LIMOUX, FR, 2021

SECOND COURSE

THE MARC SALAD

WINE PAIRING: WALLA WALLA VINTNERS, LES COLLINES VINEYARD, SAUVIGNON BLANC, WALLA WALLA VALLEY, WA, 2023

THIRD COURSE

TOMATO CONSOMMÉ WITH CHIVE CREPES

WINE PAIRING: LAGANA CELLARS, BREEZY SLOPE VINEYARD, PINOT NOIR, WALLA WALLA VALLEY, WA, 2020

FOURTH COURSE

PORK WELLINGTON WITH PANCETTA DEMI-GLACE

WINE PAIRING: LONG SHADOWS, SAGGI, SANGIOVESE BLEND, COLUMBIA VALLEY, WA, 2020

FIFTH COURSE

DARK CHOCOLATE MOLE PANNA COTTA

WINE PAIRING: BODEGAS YUSTE, AURORA, PEDRO XIMENEZ, JEREZ, ESP, MV