



---

March 2025

---

THE MARC

• RESTAURANT •

---

5pm – 9pm

---

Dossier  
WINE COLLECTIVE

THREE-COURSE PRIX FIXE MENU \$48

WINE PAIRING \$40

## FIRST COURSE

### SOUP OF THE SEASON

Chef's creation of daily soup using freshly sourced ingredients from local purveyors

or

### WEDGE SALAD

Iceberg Lettuce, Applewood Smoked Bacon, Cherry Tomato, Blue Cheese Dressing, Chive

DOSSIER, SAUVIGNON BLANC, COLUMBIA VALLEY, 2023

## SECOND COURSE

### 6 OZ FLAT IRON STEAK

Pomme Puree, Grilled Vegetables, Bordelaise Sauce

or

### POTATO GNOCCHI

Chesed Farms Mushroom, Brown Butter, Sage

DOSSIER, SYRAH, COLUMBIA VALLEY, 2021

## THIRD COURSE

### CREME BRULEE

Dark Chocolate Balsamic

or

### APPLE TART

Salted Caramel, Walnuts, Vanilla Ice Cream

DOSSIER, VIOGNIER, COLUMBIA VALLEY, 2021