



August 2025

THE MARC
• RESTAURANT •

5pm – 9pm

PRIX FIXE MENU \$48
WINE PAIRING \$40

FIRST COURSE

OREGON ALBACORE TUNA TARTARE

Fried Shallot, Chive, Cucumber, Lemon Agrumato Oil

OR

CHILLED CUCUMBER SOUP

Dill Yogurt, Sun-Dried Heirloom Tomatoes, Basil Emulsion

PAIRING

**2024 DAMA WINES, GRENACHE BLANC
COLUMBIA VALLEY, WA**

MAIN COURSE

GRILLED LAMB CHOPS

Summer Vegetable Escabeche, Sweet Potato Purée,
Sautéed Greens With Shallot, Demi-Glace

OR

PAN SEARED STEELHEAD

Israeli Couscous, Dried Plum, Beurre Monté, Garden Herbs

PAIRING

**2022 DAMA WINES, GSM
YAKIMA VALLEY, WA**

**2024 DAMA WINES, ROSÉ OF CABERNET FRANC
COLUMBIA VALLEY, WA**

DESSERT

GRILLED STONE FRUIT & WHIPPED MASCARPONE

Lime Basil Syrup, Mint, Citrus Crumble

OR

CHOCOLATE POT DE CRÈME

Peanut Butter Powder, Sea Salt Whip, Cocoa Nib

PAIRING

**DAMA WINES, N.V. SPARKLING
COLUMBIA VALLEY, WA**



*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.