



July 27, 2025

THE MARC  
• RESTAURANT •

7:30 pm – 10 pm

DINNER ON THE SUNSET TERRACE  
WITH RASA VINEYARDS

FIRST COURSE

TAPAS BITES

Stuffed Peppers, Grilled Chicken Skewer, Marcona Almonds, Seasoned  
Focaccia, Marinated Gigante Beans, Herbed Patty Pan Squash

RASA VINEYARDS, DREAM DEFERRED CHARDONNAY, 2023

SECOND COURSE

MELON & CUCUMBER SALAD

Local Melons, Balsamic Washed Cucumber, Hawaiian Black Salt,  
Agrumato Lemon Oil, Prosciutto Ribbons, Heirloom Herbs

RASA VINEYARDS, TILTING AT WINDMILLS, 2023

THIRD COURSE

SPANISH STYLE PARRILLADA

Grilled Sausages, Lamb, Beef, Pork, Fish, Seasonal Grilled  
Vegetables, Spanish Rice, Sauces, Toasted Bread

RASA VINEYARDS, QED CONVERGENCE

FOURTH COURSE

DARK CHOCOLATE TART

Summer Fruits & Berries

RASA VINEYARDS, VERITAS SEQUITUR SYRAH

\*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.