



July 2025

THE MARC

• RESTAURANT •

5pm – 9pm

PRIX FIXE MENU \$48 WINE PAIRING \$40

FIRST COURSE

CRAB CAKE WITH FRISÉE & LEMON AIOLI

Searched Dungeness crab cake, crisp frisée greens, lemon aioli
or

CHILLED MELON GAZPACHO WITH COMPRESSED MELON & PISTACHIO

Summer gazpacho blended melon, compressed
melon cubes, crushed pistachios

**2024 LU & OLY, FLOWERHEAD, SAUVIGNON BLANC,
COLUMBIA VALLEY, WA**

SECOND COURSE

BASEBALL-CUT SIRLOIN WITH PAVE POTATOES & SAUCE AU POIVRE

Chargrilled sirloin, buttery pavé potatoes, classic cracked
peppercorn sauce
or

SUMMER VEGETABLE RAGOUT

Rustic Provençal-style ratatouille, peak-season squash, eggplant, tomato,
fresh herbs, extra virgin olive oil

**2022 MARK RYAN, MONKEY WRENCH, RED BLEND,
COLUMBIA VALLEY, WA**

THIRD COURSE

BRÛLÉED CHEESECAKE

Vanilla bean cheesecake, caramelized sugar crust, bing cherry jam
or

WHITE CHOCOLATE AND RASPBERRY ICE CREAM TORTE

Macerated raspberry, white chocolate crèmeux

**2022 MARK RYAN, LONG HAUL, RED BLEND,
COLUMBIA VALLEY, WA**

Mark Ryan
WINERY

*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.