



August 24th, 2025

THE MARC

• RESTAURANT •

7:30 pm – 10 pm

DINNER ON THE SUNSET TERRACE
WITH VITAL WINES

FIRST COURSE

TUNA & SCALLOP TARTARE

Lemon Aioli, Carrot Butter, Hawaiian Black Salt

PAIRING - 2023 VITAL x BALBOA GRÜNER VELTLINER

SECOND COURSE

MELON WITH PROSCIUTTO

Baby Greens, Vanilla Oil

PAIRING - 2024 VITAL x VALDEMAR ESTATE ROSÉ

THIRD COURSE

EGGPLANT ROULADE

Roast Peppers, Caramelized Shallot, Herbed Chevre,
Sweet Onion Soubise, Micro Salad

PAIRING - 2023 VITAL x THE WALLS CHARDONNAY

FOURTH COURSE

LAMB CREPINETTE

Grilled Lamb Chop, Brown Butter Potato Gnocchi, Charred
Leeks, Jimmy Nardello Peppers, Chive & Mint Jelly

**PAIRING - 2023 VITAL x WALLA WALLA VINTNERS SYRAH
VITAL x GRAMERCY CELLARS SYRAH**

DESSERT

WHITE CHOCOLATE MOUSSE

Oatmeal Cookie Crumble, Black Currant Preserves

PAIRING - 2022 VITAL x CANVASBACK CABERNET SAUVIGNON

*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.