



September 2025

THE MARC
• RESTAURANT •

5pm – 9pm

PRIX FIXE MENU \$48
WINE PAIRING \$40

FIRST COURSE

PORCINI-MARINATED SEARED SEA SCALLOP

Smoked Grape, Verjus*

-OR-

HONEYCRISP APPLE & SHAVED FENNEL SALAD

Mizuna, Apple & Sage Vinaigrette, Puffed Rice, Toasted Sesame, Brown Butter

PAIRING

STANLEY GROOVY 'DON'T EXPLAIN' CHARDONNAY, WASHINGTON, 2024

SECOND COURSE

COLUMBIA RIVER KING SALMON

Twain's Grains Wheat Berries, Baby Bok Choy,
Braised Daikon Radish, Hazelnut, White Miso Beurre Blanc*

PAIRING

STANLEY GROOVY 'VINHO TINTO' PORTUGUESE BLEND, COLUMBIA VALLEY, 2022

-OR-

SEARED KING OYSTER MUSHROOMS

Twain's Grains Wheat Berries, Baby Bok Choy,
Braised Daikon Radish, Hazelnut, White Miso Beurre Blanc*

PAIRING

THE WALLS 'WONDERFUL NIGHTMARE' TEMPRANILLO, WALLA WALLA VALLEY, 2022

THIRD COURSE

WHITE CHOCOLATE CHEESE CAKE

Matcha & Pine Nut

-OR-

FRESH FIG TART

Frangipane, Yuzu Marmalade

PAIRING

STANLEY GROOVY 'LIP STINGER' RHONE WHITE BLEND, COLUMBIA VALLEY, 2023



*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.