
June 28, 2026



7:00 PM

THE MARC

• RESTAURANT •

FIRST COURSE

ENGLISH PEA VELOUTÉ

Dungeness Crab, Crème Fraîche, Mint, Sourdough Crumbs

PAIRING

CALL SAUVIGNON BLANC

SECOND COURSE

SEARED PACIFIC HALIBUT

Asparagus, Green Garlic Butter, Preserved Lemon, Pea Shoots, Dill

PAIRING

GRÜNER VELTLINER

THIRD COURSE

COAL-ROASTED PICANHA

Spring Carrots, Black Garlic Jus, Crispy Shallot

PAIRING

CAPITAL CALL CABERNET FRANC

FOURTH COURSE

OLIVE OIL CAKE

Rhubarb, Strawberry, Mascarpone, Pistachio

PAIRING

ROSÉ OF SANGIOVESE



CAPITAL CALL

V I N T N E R S
