

July 26, 2026



7:00 PM

THE MARC

• RESTAURANT •

FIRST COURSE

GRILLED CHICKEN LARB ລາບໄກ່

Charcoal-Grilled Chicken Breast, Toasted Rice, Little Gem Lettuce, Cucumber, Fresh Herbs

PAIRING

2025 GRÜNER VELTLINER

SECOND COURSE

STEAMED FISH IN BANANA LEAF ຫົກປາ

Butter-Poached Sablefish, Banana Leaf, Lemongrass, Coconut Beurre Monté, Dill, Makrut Lime, Shallot

PAIRING

2024 VITAL X THE WALLS CHARDONNAY

THIRD COURSE

CHARCOAL-GRILLED & BRAISED OXTAIL ອໍ່ລຳ

Grilled & Braised Oxtail, Grilled Japanese Eggplant, Long Beans, Black Pepper

PAIRING

2022 VITAL X RASA SYRAH

FOURTH COURSE

LAO PÂTÉ TOAST ເຂົ້າຈີ່ປາແຕ້

Charcoal-Grilled Levain, Chicken Liver Mousse, Jalapeño Mayonnaise, Pickled Daikon & Carrot, Cilantro, Green Onion

PAIRING

2023 VITAL X L'ECOLE PETIT VERDOT

INTERMEZZO

PEAK SUMMER WATERMELON

Chilled Watermelon, Local Honey, Lime, Fresh Mint

FIFTH COURSE

SALTED COCONUT CUSTARD & SWEET STICKY RICE ເຂົ້າໜຽວ

Salted Coconut Custard, Sweet Coconut Sticky Rice, Walla Walla Peaches, Toasted Black Sesame, Mint

PAIRING

2025 VITAL X VALDEMAR ROSÉ

VITAL

*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.