

---

July to September 2026

---



---

5pm – 9pm

---

# THE MARC

• RESTAURANT •

3 COURSE PRIX FIXE MENU \$59 | WINE PAIRING \$40

## FIRST COURSE

### MIXED GREENS SALAD

Summer Stone Fruit, Pistachio, Toasted Goat Cheese

-OR-

### HEIRLOOM TOMATO SALAD

Frog Hollow Farms Heirloom Tomatoes, Pickled Lemon Cucumber, Basil, Aged balsamic,  
Extra Virgin Olive Oil, Toasted Sourdough Breadcrumbs

*PAIRING*

*ECHOLANDS 'WHITE ROCK' RIESLING, ANCIENT LAKES, WA, 2025*

## SECOND COURSE

### GRILLED HANGER STEAK

Walla Walla Peperonata, Pacific Northwest Lentils, Seasonal Vegetables, Red Wine Jus

*PAIRING*

*ECHOLANDS SYRAH, WALLA WALLA VALLEY, WA, 2022*

-OR-

### PAN-SEARED TUNA

Sweet Corn Custard, Charred Street Corn Succotash, Herb Oil

*PAIRING*

*ECHOLANDS CINSAULT, WALLA WALLA VALLEY, WA, 2025*

## THIRD COURSE

### CLASSIC CHEESECAKE

Seasonal Fruit Compote

-OR-

### BURNT HONEY PANNA COTTA

Seasonal Fruit Compote, Parisian Macaron

*PAIRING*

*ECHOLANDS 'POET NAT', SPARKLING BLANC OF CABERNET FRANC, WA, 2024*

**ECHOLANDS**  
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.