
September 27, 2026



THE MARC

• RESTAURANT •

7:00 PM

FIRST COURSE

MEDITERRANEAN SUMMER SALAD

Heirloom Tomato, Olives, Basil, Colatura di Alici

PAIRING

2025 MAISON BLEUE LISETTE ROSÉ

SECOND COURSE

HERB ROASTED CHICKEN

Roasted Chicken, Pear, Swiss Chard, Lemon, Chamomile Consommé

PAIRING

2019 MAISON BLEUE VOLTIGEUR VIOGNIER

THIRD COURSE

RED WINE BRAISED BEEF

Red Wine Braised Beef, Sweet Corn Fondue, Walla Walla Sweet
Onion, Chesed Farms Mushrooms, Syrah Jus

PAIRING

2019 MAISON BLEUE GRAVIÈRE SYRAH

INTERMEZZO

MELON & CUCUMBER SALAD

Local Melon, Cucumber, Verjus Mint Dressing

FOURTH COURSE

PEACHES & CREAM

Peaches, Lemon Thyme, Hazelnut

PAIRING

2025 PAMBRUN ESTATE ROSÉ



MAISON BLEUE

*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.