

October to December 2026



5pm – 9pm

THE MARC

• RESTAURANT •

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

FIRST COURSE

SMOKED SALMON TARTINE

Apple, Shaved Fennel, Crème Fraîche, Hazelnut, Bitter Greens

-OR-

ROASTED BEET & CHICORY SALAD

Cara Cara Orange, Whipped Chèvre, Pistachio, Sherry Vinaigrette

PAIRING

2024 INLAND DESERT ALBARIÑO

SECOND COURSE

GRILLED PORK LOIN

Pomme Purée, Glazed Cipollini Onions, Charred Broccolini, Red Wine Jus

PAIRING

2019 NOX ETERNELLE SEVEN HILLS VINEYARD CARMENERE

-OR-

ROASTED MAITAKE & KING OYSTER MUSHROOMS

Pomme Purée, Glazed Cipollini Onions, Roasted Fennel, Red Wine Mushroom Jus

PAIRING

2019 WALLA WALLA VALLEY CABERNET FRANC

THIRD COURSE

BLUE CHEESE ICE CREAM

Red Wine Cherries, Savory Walnut Granola, Black Pepper

PAIRING

2019 ERITAGE VINEYARD MALBEC

-OR-

PEAR & CRANBERRY ALMOND FINANCIER

Crème Fraîche, Cranberry-Orange Compote, Toasted Almond

PAIRING

2023 BREEZY SLOPE VINEYARD PINOT NOIR ROSE

Lagana

*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.