

# THE MARCUS WHITMAN

**A** treasured landmark rising above downtown Walla Walla, the Marcus Whitman pairs its enviable historic pedigree with an unflinching commitment to modern-day luxury and exceptional service. Since opening in 1928, we've reigned as Walla Walla's premier hotel, a hospitality hub deeply connected to the community and committed to showcasing the region's wine country splendor.

## AMUSE OF THE EVENING

### Candied Beet & Triple Cream Brie

Arugula | Pancetta | Champagne Vinaigrette | Lavender Honey

*2016, Long Shadows, Poet's Leap, Reisling, Columbia Valley*

*By the Glass \$9 | By the Bottle \$35*

**TASTING NOTES:** Poet's Leap is an off-dry Riesling with expressive, spicy aromatics and generous, lively flavors. Fresh melon, honey, ripe apricot and a hint of citrus jump on the palate leaving a vibrant, racy impression and a long, clean finish.

### Autumn Spiced Braised Lamb Shank

Barley | Charred Carrots | Fennel Jam

*2014, Rotie, Syrah, Columbia Valley*

*By the Glass \$16 | By the Bottle \$64*

**TASTING NOTES:** This perfumed wine brings aromas of green olive, stems, potpourri, blue fruit and moist earth. The palate is chock-full of layered boysenberry and earth flavors, earthshaking in their intensity, with a mouthfeel that only heightens the interest.

## Sorbet

### Chairman's Reserve Petite Filet

Twice Cooked Potato | Apple Chutney | Butternut Puree | Brussel Sprouts

*2014, Pepperbridge, Cabernet Sauvignon, Columbia Valley*

*By the Glass \$17 | By the Bottle \$65*

**TASTING NOTES:** Cassis and framboise dominate the nose on this vintage. Exotic Moroccan spice leads to notes of black and blue fruit cobbler. Black currant is front and center on the palate, showing off the brightness of tart fruit with dark undertones, mingling with hints of eucalyptus. The harmonious combination of acidity and rich tannins give this wine a long finish that will stay with you long after you put down your glass.

### Panna Cotta Duo

Spiced Dark Chocolate | Poached Pear | Pound Cake | Dulce De Leche

*2010, Alexander The Grape, Ice Wine, Red Mountain*

*By the Glass \$7 | By the Bottle \$57*

**TASTING NOTES:** Golden in color and showing some signs of browning, this wine is aromatic with notes of brown sugar, honey and dried pear. It's intensely sweet (194g/L residual sugar), with a layered feel.



**\$60 FOOD ONLY**

**\$85 WITH WINE PAIRINGS**

*We Respectfully Request the Entire Table Order the Tasting Menu*

## THE MARC RESTAURANT