



BASEL CELLARS

When you open a bottle of Basel Cellars wine—be it red, white, or rosé—the sensory experience will have you wanting to learn more. With the first sip you gain the knowledge that this is definitely a Washington wine. After sip number two, you begin to develop the ability to distinguish the wine's Eastern Washington growing region. Every sip thereafter tells a story about the distinctive environmental qualities of the Columbia Valley, that produce full-bodied red wines with smooth tannins, supple texture, and rich fruity flavors.

AMUSE OF THE EVENING

Dungeness Crab Cake

Parsnip Remoulade | Blood Orange | Toasted Chili | House Micro

2016, SBS, Columbia Valley

By the Glass \$8 | By the Bottle \$30

TASTING NOTES: Basel Cellars' Sauvignon Blanc Sémillon wines are classic Bordeaux style whites that displays crisp acidity and beautiful floral notes coupled by luscious textures. Basel produces small lots of these wines, often blended together in compliment of one another.

Crispy Duck Prosciutto and Arugula Salad

Buttermilk Blue | Blueberry | Cranberry | Pistachio

2013, Cabernet Sauvignon, Columbia Valley

By the Glass \$11 | By the Bottle \$42

TASTING NOTES:

This Cabernet delivers strong nuances of black cherry, stewed fruit, cola and black currant on the distinctive nose. The aromatic, jammy notes are supported well by hints of eucalyptus, mint and pencil shavings. On the palate, ripe, red berry fruits slightly overpower the lively acidity and creates the perfect balance.

Raspberry & Thyme Sorbet

Snake River Farms Pork Shank

Risotto | Huckleberry | Spring Asparagus | Sweet Onion

2014, Double River, Syrah, Walla Walla Valley

By the Glass \$12 | By the Bottle \$48

TASTING NOTES: Our intriguing Syrah shows prominent hints of leather, pepper and cured meat, with dominant earthy tones transforming into floral and smoky aromas. As it breathes, exciting notes of perfume, dark fruit and chocolate will delight your senses. The mouth feel is round and supple, with ripe, dark berry fruits integrating well with toasty oak.

Ch Ch Cherry Bomb

Bordeaux Cherry | Dark Chocolate | Pistachio

2013, Claret, Red Blend, Columbia Valley

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

TASTING NOTES: Our Claret is vibrant and fruit-forward and shows prominent notes of raspberry, cherry and rhubarb on the nose. You will also notice a distinct mineral quality, along with hints of ripe plum, tobacco leaf and cocoa, contributing to the complex aroma.

\$60 FOOD ONLY

\$85 WITH WINE PAIRINGS

We Respectfully Request the Entire Table Order the Tasting Menu

THE MARC RESTAURANT