

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

Caramelized Brie

Arugula | Blackberry | Hazelnut | Vanilla

2015, Locati Cellars, Pinot Grigio, Columbia Valley

By the Glass \$9 | By the Bottle \$36

TASTING NOTES: Pale straw in color, this wine opens with baked apple, pear, lime, and linen. On the palate, bright, citrus acidity hits immediately and leads into apple and pear with a hints of banana, peach, and white plums. The flavors develop over time and lead into a long finish.

Coffee & Cocoa Crusted Upper Dry Creek Lamb

Black Cherry | Barley | Clementine | Beet

NV3, Lodmell Cellars, Sublime, Red Blend, Columbia Valley

By the Glass \$11 | By the Bottle \$44

TASTING NOTES: This brilliant red blend has great balance and nuance, displaying light herbal tones that lend an air of complexity to dried cherry, cassis and subtle oak flavors. The tannins are soft and it finishes with a blend of mineral and sour Bing cherry.

Sorbet

Slow Braised Boneless Short Rib

Pork Belly | Brussel Sprouts | Butternut Squash | Yukon Potato

2012, Tero Estates, Hill Block, Cabernet Sauvignon, Walla Walla Valley

By the Glass \$15 | By the Bottle \$61

TASTING NOTES: Hill Block did not hold back in this excruciatingly lovely vintage with aromas of strawberry jam, smoked blackberries, brandied cherries, bacon, fig, nutmeg, figs and plum with undertones of wet stone, smoke and parmesan. A decadent palate awaits with currants, dates, cherry brownie, blackberries, black pepper, grilled strawberries, leather, licorice, tobacco and smoked meats.

Trifle

Grilled Pineapple | Praline | Spice Mascarpone Mousse

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

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

TASTING NOTES: Aromas of tropical fruits, grilled pineapple, mango, nectarines, peaches, apples, pears, honey, coconut, brioche, and butter with a fatness and viscosity in the mouth and a long finish.

\$60 FOOD ONLY

\$85 WITH WINE PAIRINGS

We Respectfully Request the Entire Table Order the Tasting Menu

THE MARC RESTAURANT