

EVENING ON THE TERRACE



A Summer Dinner Series
THE MARCUS WHITMAN

JUN 10TH
JUN 24TH
JUL 22ND
AUG 19TH

Mid-Summer's Eve is meal number three—of our *Evening On The Terrace, Summer Dinner Series*. Enjoy a scrumptious repast of local harvest delights, prepared by our award-winning culinary team. Reservations are required, and seating is limited.



Call Now to Book Your Reservation.
509-524-5139

THE MARCUS WHITMAN

6 West Rose Street, Walla Walla, WA 99362
(866) 826-9422 | marcuswhitmanhotel.com

DINNER MENU

AMUSE

CARAMELIZED HUMBOLDT FOG
ARUGULA | RASPBERRY DUO | LOCAL HONEY | STRAWBERRY
2016, Marcus Whitman, Chardonnay, Columbia Valley

LIQUID NITROGEN TABLESIDE SORBET

PEPPERCORN AND CHOCOLATE LAMB CHOPS
WILD RICE RISOTTO | CHOCOLATE POWDER | SUMMER SQUASH | PARSNIP
2014, Tertulia Cellars, Reserve, Syrah, Walla Walla Valley

GRILLED TENDERLOIN

LOCAL PEA | BLACKBERRY | POTATO MEDALLIONS | WILD MUSHROOM DEMI
2013, Basel Cellars, Cabernet Sauvignon, Columbia Valley

S'MORE CAKE

GRAHAM | GANACHE | MERINGUE | BAILEYS
2010, Lodmell Cellars, Port, Columbia Valley

MID-SUMMER'S EVE, 2018

PREPARED BY OUR AWARD-WINNING CULINARY TEAM

HOURS: 7:00-9:30 PM | MEAL ONLY, \$80/PERSON | WITH WINE, \$115/PERSON
*TAX & GRATUITY NOT INCLUDED.