

Dunham Cellars

Founding Winemaker Eric Dunham discovered his passion for wine at a young age. As a teenager in the early 1980's, he enjoyed helping himself to his parents' international wine collection. Even with those precious bottles safely tucked away in a locked wine cellar, Eric learned how to pick the lock. When the lock was upgraded, he discovered he could remove the hinges from the cellar door. Mike and Joanne never quite figured out how to keep Eric from his cellar sampling, and during his Navy years stationed at Moffett Field in Santa Clara County, Eric continued to pursue his passion by enjoying many trips to the Napa Valley. With a keen palate and admiration for the art of crafting the perfect bottle, Eric returned home for a father-son fishing trip with Mike. When his dad asked him what he wanted to do with his life, Eric had a clear vision: "I want to make wine."

AMUSE OF THE EVENING

Caramelized Sea Stack Cheese

Grilled Peach | Arugula | Tuile | Roasted Pepper

2016, Shirley Mays, Chardonnay, Columbia Valley

By the Glass \$13 | By the Bottle \$49

TASTING NOTES: This 100% Chardonnay opens with ripe tropical fruit and grilled pineapple. A smooth and round mouthfeel highlights notes of honeysuckle, vanilla bean and caramel, while the bright acidity helps marry these components together for a refreshing and well-structured wine.

Intermezzo

Grilled Filet of Beef and Pork Belly Duo

Buttermilk Blue Cheese Demi | Red Wine Risotto | Fresh Blackberry | Snap Pea

2016, Trutina, Columbia Valley

By the Glass \$14 | By the Bottle \$55

TASTING NOTES: The 2016 Trutina opens with aromas of blackberry and plum, while hints of violets and Herbes de Provence add complexity. Savory flavors and soft tannins are in perfect balance with a medium acidity that carries through the satisfying finish.

Honey Saffron Panna Cotta

Apricot Jam | Edible Bloom | Hazelnuts

2016, Late Harvest, Riesling, Columbia Valley

By the Glass \$14 | By the Bottle \$55

TASTING NOTES: Our remarkable 2016 vintage Late Harvest Riesling is densely packed with honeyed flavors of pear, peach, tropical fruit and a hint of clove. Equally stunning as an aperitif or dessert wine, this rich nectar is balanced with wonderful acidity for a beautifully rounded and lengthy finish.

\$50 FOOD ONLY | \$65 WITH WINE PAIRINGS

We Respectfully Request the Entire Table Order the Tasting Menu.

THE MARC RESTAURANT