



**L**ocated in the heart of Walla Walla, Washington, Seven Hills Winery is one of the region's oldest and most respected wineries. As a fourth-generation farmer who worked alongside his father to plant the founding estate blocks of Seven Hills Winery, Founder and winemaker Casey McClellan creates wines that are benchmarks for excellence in the Pacific Northwest.

## AMUSE OF THE EVENING

### Creamy Brie Parcels

Grapefruit Gastrique | Arugula | Caramelized Pineapple Vinaigrette | Berry

*2017, Sauvignon Blanc, Columbia Valley*

*By the Glass \$10 | By the Bottle \$40*

**TASTING NOTES:** Our Sauvignon Blanc is zesty and refreshing with bright fruits and sweet honeysuckle, yet has an underlying richness resulting in a wine of medium body and substance. With hints of pineapple, grapefruit, and lime peel, it is a delightful aperitif.

### Applewood & Maple Pork Belly

Black Cherry | Parsnip | Hazelnut | Einkorn

*2016, Merlot, Walla Walla Valley*

*By the Glass \$14 | By the Bottle \$75*

**TASTING NOTES:** With 30 years of experience as Merlot specialists, working with established, dedicated winegrowers, we've sourced this bottling from a selection of Merlot terroir. Soft, lush palate of black cherry and spice with a refreshing bright undertone.

## Sorbet

### Slow Braised Wagyu Short Ribs

Coffee | Risotto | Blueberry Vanilla Coulis | Carrot

*2016, Malbec, Walla Walla Valley*

*By the Glass \$13 | By the Bottle \$52*

**TASTING NOTES:** We have been producing Malbec for over 15 years now, and were the first to do so in the Walla Walla Valley. We believe the southern edge of the Valley is one of the valued places in the world where Malbec reaches its full potential, with sufficient heat for ripening, but with cool nights preserving aromatics and structure. Ripe, dark blueberry and spice round out this lush, full red.

### Ruby Red Beet Trifle

Sponge | Cream Cheese | Bittersweet Ganache | Blackberry

*2015, Petit Verdot, Walla Walla Valley*

*By the Glass \$12 | By the Bottle \$50*

**TASTING NOTES:** The wine is an opaque dark red. The nose reveals aromas of rose petal, coffee bean and blackberry. The palate is full and powerful with notable tannin, concentrated black fruits, firm acid structure, and an enticing savory character.

**\$60 FOOD ONLY**

**\$85 WITH WINE PAIRINGS**

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

THE MARC RESTAURANT