

# L'Ecole

*No 41*

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WALLA WALLA VALLEY

**L**'Ecole is one of the most honored wineries in Washington State and has garnered national and international accolades over the years for producing superior quality wines. We are proud to be recognized by Wine & Spirits Magazine as a Top 100 Winery of the Year fourteen times. In 2014, Decanter awarded our 2011 Estate Ferguson the International Trophy for Best Bordeaux Blend in the World! In 2016, the 2013 Ferguson won the International Trophy for Best New World Bordeaux Blend from Six Nations Wine Challenge.

## AMUSE OF THE EVENING

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### **Creamy Brie & Dry Cured Duck Salami**

Local Honey | Fresh Berries | Cashews

*2017, Semillon, Columbia Valley*  
*By the Glass \$7 | By the Bottle \$28*

**TASTING NOTES:** With vibrant fruit and balanced acidity, this wine shows pretty orange blossom with layers of honeysuckle, honeydew melon, and lemongrass, that persist through to a clean, succulent finish.

## Intermezzo

### **Local Upper Dry Creek Lamb Chops**

Blueberry Coulis | Barley | Sweet Onion Jam | Roasted Carrots & Vanilla

*2015, Cabernet Sauvignon, Walla Walla Valley*  
*By the glass \$17 | By the bottle \$70*

**TASTING NOTES:** With an elegant, old world structure, this sophisticated Cabernet shows savory aromas of rose petal and cocoa. A robust core of blueberry and plum, with notes of black currant and cigar box are framed with polished tannins on a rich, harmonious finish.

### **Blackberry Espresso Cheesecake**

Dark Chocolate Ganache | Sweet Cream | Fresh Berries

*2016, Merlot, Columbia Valley*  
*By the Glass \$8 | By the Bottle \$44*

**TASTING NOTES:** Layered with enticing aromas of black cherry, rose petal, and plum, this full bodied yet balanced Merlot shows layers of baking spices and cocoa with a seamless finish of fine-grained tannins.

**\$50 FOOD ONLY**

**\$65 WITH WINE PAIRINGS**

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

THE MARC RESTAURANT