

L'Ecole
— N° 41 —
WALLA WALLA VALLEY
TERO
ESTATES
LODMELL
CELLARS

Dungeness Crab Stack

Clementine | Avocado | Pomegranate

2017, L'Ecole N° 41, Semillon, Columbia Valley - By the Glass \$8 | By the Bottle \$28

TASTING NOTES: Refreshing 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

- Raspberry Sorbet -

Slow Braised Short Rib

Black Cherry | Carrots | Sweet Onion | Risotto

2012, Tero Estates, Hill Block, Cabernet Sauvignon, Walla Walla Valley -
By the Glass \$20 | By the Bottle \$93

TASTING NOTES: 100% Windrow Vineyard Hill Block Cabernet Sauvignon. This classic, old-world style wine opens with notes of earth, black fruits, leather, and mocha on the nose, leading into flavors of cassis, black fruits, caramel, and exotic spices on the palate with a rich, lingering finish.

68% Chocolate Mousse Bomb

Sweet Cream | Raspberry | Tuile

2010, Lodmell Cellars, Port, Columbia Valley - By the Glass \$13

TASTING NOTES: 2010 "Bend Sinister" Late Harvest Merlot from Lodmell Cellars reveals generous notes of black cherry, very ripe plum, Crème de Cassis, liqueur and a hint of pomegranite. A discreetly pronounced note of rich caramel, licorice and a hint of clover honey can also be detected in the wine's bouquet. Imbued by velvety soft tannins, owing in long measure to barrel maturation of 2 years in French Oak. This Ruby Port truly is a unique wine for Walla Walla County. Harvested at 33 Brix of sugar.

BLEND: 100% Merlot, 8.3% residual sugar, 18.2% alcohol, port, sourced exclusively from Lodmell Vineyards.

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

We Respectfully Request the Entire Table Order the Tasting Menu.

THE MARC RESTAURANT