

WALLA WALLA

# Vintners

**W**alla Walla Vintners started in 1995 when pioneering winemakers, Gordy Venneri and Myles Anderson established the eighth winery in what would become one of Washington's most celebrated appellations. Over the next two decades, we earned a reputation for our sustainably and traditionally crafted, elegant and age-worthy wines, served in a beautifully rustic and friendly setting. In 2016, we were honored to be named "Pacific Northwest Winery of the Year" by Wine Press Northwest.

## AMUSE OF THE EVENING

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### Crispy Duck Prosciutto & Buttermilk Blue Cheese

Strawberry Rhubarb Coulis | Bordeaux Cherries | Local Honey

*2016, Dolcetto, Walla Walla Valley*  
*By the Glass \$14 | By the Bottle \$56*

**TASTING NOTES:** The 2016 Dolcetto opens with aromas of strawberry rhubarb tart and black cherry, with whisps of candied walnuts and vanilla dusted with cinnamon. Cherry is backed with pomegranate and gentle tannins, leading to a lingering fruit-driven finish.

### Crispy Pork Belly

Parsnip Purée | Coffee | Clementine Marmalade | Kale Lollipops

*2016, Merlot, Walla Walla Valley*  
*By the Glass \$14 | By the Bottle \$56*

**TASTING NOTES:** Blackberry, black cherry and cassis to start, with undertones of cocoa powder, cola and just a hint of mint. Deftly balanced with black fruit on the palate, the integrated tannins show just a touch of dust and a velvety mouthfeel, stretching through the lengthy finish.

### Raspberry Sorbet

### Cocoa Nib Crusted Upper Dry Creek Lamb Rack

Carrot | Einkorn | Beet Purée

*2016, Cabernet Franc, Columbia Valley*  
*By the Glass \$14 | By the Bottle \$56*

**TASTING NOTES:** Ruby in color, with bursts of black raspberry, cherry, and red currant, and hints of pencil shavings, rose petals, cedar and vanilla. Flavors mirror fruit aromas, adding blueberry, anise, espresso and cocoa powder. The lingering finish recalls crème brûlée, graphite and roasted nuts.

### Mexican Chocolate Burnt Cream

Sweet Cream | Shaved Chocolate | Candied Orange

*2016, Sangiovese, Columbia Valley*  
*By the Glass \$13 | By the Bottle \$51*

**TASTING NOTES:** Aromas of crushed red berries, exotic spice, freshly turned earth and woody herbs. The supple palate drapes red fruits, white pepper and licorice atop a frame of polished tannins and vibrant acidity. The finish evokes hints of orange zest, espresso and clove.

**\$60 FOOD ONLY**

**\$85 WITH WINE PAIRINGS**

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

THE MARC RESTAURANT