



May 2025

THE MARC

• RESTAURANT •

5pm – 9pm



LONG SHADOWS

PRIX FIXE MENU \$48
WINE PAIRING \$40

FIRST COURSE

CHILLED SPRING PEA SOUP

Crème Fraîche, Mint, Dill

or

BUTTER LETTUCE SALAD

Green Goddess, Fava Beans, Cucumber, Breakfast Radish

LONG SHADOWS, 'CYMBAL' SAUVIGNON BLANC, COLUMBIA VALLEY, 2023

SECOND COURSE

SPRING LAMB CRÉPINETTE

Green Garbanzo, Asparagus, Morel Mushrooms, Labneh

LONG SHADOWS, 'SAGGI' SANGIOVESE/CABERNET, COLUMBIA VALLEY, 2021

or

CIOPPINO VERDE

Halibut, Shrimp, Salmon, Mussels, Calamari, Grilled Crusty Bread

LONG SHADOWS, 'DANCE' CHARDONNAY, COLUMBIA VALLEY, 2022

THIRD COURSE

WARM RHUBARB PIE

Basil Ice Cream

or

GLUTEN-FREE ORANGE AND ALMOND CAKE

Poppy Seeds, Extra Virgin Olive Oil

LONG SHADOWS, 'POET'S LEAP' RIESLING, COLUMBIA VALLEY, 2023

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Special preparation available upon request. Please make your server aware of any food allergies you have.
For parties of 6 or more, 1 check will be presented and a 20% gratuity will be applied.