

the wine room @ **bar marco** 6/24/17

white asparagus soup

olive oil, spring flowers, cracked pepper
vespaiolo, breganze, veneto 2015

pork tonnato

white tuna, caper, egg
pinot blanc, etc. 'vin de days', day wines, willamette 2016

rigatoni

chicken ragu, fennel, parmigiano
syrah/zibbibo 'raphael', poggio anima, terre siciliane 2016

copper river salmon

farrotto, broccoli, lemon
nerello mascalese 'munjebel', frank cornelissen, terre siciliane 2015

hanger steak

potato, white asparagus, au poivre
*syrah/carignan/zinfandel/semillon 'cotillon', frenchtown farms, sierra
foothills 2015*

gelato

hazelnut & vanilla bean
madeira, 10yr, blandy's

*chef justin steel
sommelier dominic fiore*