

# MARBL

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## **START**

### **BEETS**

WHIPPED GOAT CHEESE, FRISÉE,  
PISTACHIO, POMEGRANATE MOLASSES

- OR -

### **MIXED GREEN SALAD**

BABY GREENS, CUCUMBER,  
FENNEL, RADISH, SHERRY DRESSING

## **ENTRÉE**

### **HERB ROASTED CHICKEN**

BARLEY & BROCCOLI RISOTTO, PAN SAUCE

- OR -

### **CHINOOK SALMON**

LENTIL RAGU, PEARL ONIONS,  
CHARRED LEMON

- OR -

### **BONELESS BEEF SHORTRIB**

GARLIC MASH, RAPINI

- OR -

### **VEGETARIAN OPTION**

CHEF'S CHOICE

## **DESSERT**

### **DARK CHOCOLATE MARQUISE**

FRESH BERRIES

**\$65**

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#MeetMeAtMARBL

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# MARBL

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## **START**

### **BEETS**

WHIPPED GOAT CHEESE, FRISÉE,  
PISTACHIO, POMEGRANATE MOLASSES

- OR -

### **SCALLOPS**

RUTABAGA, BROWN BUTTER, CITRUS, SEA ASPARAGUS

- OR -

### **STEAK TARTARE**

RICOTTA SALATA, TRUFFLES, TOAST POINTS

## **ENTRÉE**

### **HERB ROASTED CHICKEN**

BARLEY & BROCCOLI RISOTTO, PAN SAUCE

- OR -

### **MARKET FISH**

CHEF'S CHOICE

- OR -

### **VEGETARIAN OPTION**

CHEF'S CHOICE

## **DESSERT**

### **DARK CHOCOLATE MARQUISE**

FRESH BERRIES

- OR -

### **CARAMEL CHEESECAKE**

PECANS, EGG CREAM

**\$85**

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