



MARCEL'S
BY ROBERT WIEDMAIER

Bar Menu

House Cured Salmon Carpaccio,
Red Onion, Radish, Chive, Crème Fraiche

\$18

Truffle Frites
Parmesan Cheese, Chive, Garlic Aioli, Dijon Mustard

\$12

Angus Beef Burger
Smoked Gouda, Fried Shallots, Spicy Remoulade
with Pomme Frites

\$22

Shenandoah Lamb Croquettes
Pickled Cucumber and Fresno Chili, Dill Yogurt Sauce

\$15

Charcuterie Plate
Prosciutto di Parma, Soppressata, Lonza, Mangaliza Nduja, Bresaola
Frisee, Olives, Cornichons, Toasted Baguette

\$30

Chefs Selection of Cheeses
Candied Walnut, Truffle Honey, Granny Smith Apple,
Toasted Pecan Raisin Bread

\$25

Marcel's Caviar Service

Petrossian Washington State Organic White Sturgeon Caviar \$140

Petrossian Tzar Imperial Transmontanous Caviar \$150

Royal Siberian Ossetra, Russia \$170

Caviar Served With Red Onion, Chive, Chopped Egg, Capers, Blinis and Toast Points