

FOR THE TABLE

Artisan antipasto 🍷

charcuterie, artisan cheeses,
peppers, olives, grilled bread 30

: Jumbo shrimp GF

: "Bloody Mary," horseradish 24

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: Chilled oysters GF

: caviar, citrus cloud, basil 23

: Grilled Spanish octopus 🍷

: chorizo cassoulet, white bean,
tomato, country wheat bread 21

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STARTER

Potato leek soup GF

Spring vegetable salad, lemon, Parmesan crisp 16

Marquis salad GF

bibb lettuce, romaine, gem, herb vinaigrette 14

Ahi tuna duet 🍷

au poivre tartare cannoli, avocado, ramp, caviar 25

Caesar salad 🍷

baby romaine, lavash, Parmesan crème 15

Carrot panna cotta 🍷

Korean fried king crab, pistachio,
spicy pickled green strawberry, mint 27

Arctic char crudo GF

fennel, pickled jalapeño, red pepper coulis,
avocado, basil 23

PASTA

Gemelli cacio e pepe, Pecorino Romano 26

Rigatoni fresh mozzarella, tomato, caponata, herb breadcrumb, Parmesan 27

Gnocchi sardi sweet Italian sausage, broccoli rabe, chili flake, aged provolone 30

Cioppino rock shrimp, clams, lump crabmeat, tomato, saffron, fennel, parsley 36

ENTRÉE

Atlantic halibut 🍷

crème fraîche leeks, lobster and fava bean cannelloni,
carrot, pumpernickel, sauce americaine 56

Spring pea arancini

chickpea, Parmesan, asparagus, apricot 35

Hokkaido scallop GF

Spring pea risotto, chanterelle mushroom,
meyer lemon, white asparagus, speck, mint 48

Braised short rib GF

potato rosti, pickled ramps, creamy morel mushrooms,
grilled shishito pepper, natural jus 42

The Marq burger 🍷

double smash, milk bun, Cooper Sharp, pork belly,
pickles, Marq sauce, Parmesan fries 24

Prime pork chop 🍷

jumbo green asparagus, chickpea, glazed apricot,
swiss chard, natural jus 45

8 oz. Allen Brother's filet mignon 🍷

Szechuan pepper crusted, bok choy, shrimp toast,
shiitake, gai lan, fresno chili, coriander jus 58

Green Circle chicken breast 🍷

white asparagus, fennel, strawberry, pickled jalapeño,
crispy chicken spring roll, chicken sauce 39