



RAW

CHILLED BEAU SOLEIL OYSTERS *new brunswick, ginger-shallot mignonette*

HIRAMASA *sashimi, mendocino uni, piment d'espelette, yuzu vinaigrette*

LOCAL DUNGENESS CRAB SALAD *nantes carrots, avocado purée, garden herbs*

WINTER

ROASTED BEET SALAD *feta cheese, kalamata olive, citrus emulsion*

GARDEN GREENS *picked daily, shallot-walnut vinaigrette*

VEGETABLE SOUP *parmesan broth, garden swiss chard, walnut pesto*

FISH & SHELLFISH

NANTUCKET BAY SCALLOP *romanesco, cauliflower purée, current-almond relish*

TURBOT *celery root hash, heirloom apple, mangalitsa vinaigrette*

MONTEREY BAY RED ABALONE *semolina spaghetti, black truffle « carbonara »*

CLASSIC

PORTOBELLO MUSHROOM SOUP *goat cheese, white truffle oil*

HUDSON VALLEY FOIE GRAS *foraged mushroom, heirloom apple, duck jus*

CRISPY SWEETBREADS *brussel sprouts, arugula, black truffle vinaigrette*

BLACK TRUFFLE RISOTTO *parmigiano-reggiano « tuber melanosporum »*

CHEF CAL STAMENOV

Marinus uses fresh organic produce from our own Bernardus gardens
and supports local farmers, fisherman and foragers

MEAT

SONOMA DUCK *alder smoked, grilled, onion soubise, black trumpet mushroom, sauce perigord*

COLORADO LAMB *rib-eye, parsnip purée, braised endive, toasted hazelnuts, huckleberry jus*

PRIME BEEF FILET *hedgehog mushroom, roasted cipollini, « pomme gaufrette », béarnaise*

CHEESE

selection of raw milk cheeses
seasonal accompaniments, toasted walnut-raisin bread

CARMODY *bellwether farms, new jersey, cows milk, carmel valley honey*

BUCHERONDIN DE CHEVRE *celles sure belle, france, goats milk, marcona almond*

BLEU DU D'Auvergne *auverne, france, goats milk, seckel pear*

FINALE

MEYER LEMON PUDDING *buddha's hand, ginger marshmallow, pine shortbread, blood orange sherbet*

PISTACHIO PARFAIT *ruby red grapefruit meringue, licorice mint, honey, grapefruit supreme*

« RED VELOUTÉ » *cheesecake purée, red hot cinnamon, vanilla bean ice cream*

FLOURLESS CHOCOLATE CAKE *caramelized white chocolate mousse, limequat, coffee bean ice cream*

CHOCOLATE « BAR » *hazelnut feuilletine, chocolate cremeaux, cacao nib crumble, black truffle caramel*

CUSTOM TASTING MENU

indulge in your selections

4 courses 85

CHEF CAL'S GARDEN TASTING MENU

celebrate the best ingredients from the farms

four courses 75

WINE DIRECTOR MARK BUZAN

Our sommelier will be happy to pair wine from our Grand Award winning wine cellar.

In an effort to continue our green initiatives,
Marinus Restaurant offers Natura filtered still and sparkling water.
Art work displayed by Patricia Qualls, Carmel Valley