



## Appetizer

ROASTED BABY BEET SALAD feta cheese, black olive, citrus emulsion  
15

BERNARDUS GARDEN GREENS picked herbs, shallot-walnut vinaigrette  
12

PORTOBELLO MUSHROOM SOUP goat cheese, chive, white truffle oil  
13

NANTUCKET BAY SCALLOP CEVICHE avocado purée, mizuna, chive crème fraîche  
16

GRILLED LOCAL ASPARAGUS soft poached chicken egg, morel mushrooms, bacon vinaigrette  
16

LOCAL HALIBUT sashimi, herb purée, lime vinaigrette, piment d'espelette  
18

CHILLED SWEETNECK OYSTERS nantucket island, ginger-shallot mignonette  
18

MAINE LOBSTER & CARMEL BAY SPOT PRAWN asparagus, celery root purée, black truffle vinaigrette  
24

## Fish

BLACK BASS baby artichoke, house cured bacon, green garlic purée  
32

MAINE DIVER SCALLOPS bloomsdale spinach, black trumpet mushrooms, beurre rouge  
36

ARCTIC CHAR serrano ham, leek royale, oyster velouté  
34

## Meat

SONOMA DUCK alder smoked, carnaroli risotto, black trumpet mushrooms, red beet, sauce foie gras  
36

PRIME BEEF FILET five ounce, roasted cipollini, « pomme ancienne », béarnaise  
38

COLORADO LAMB grilled, morel mushroom, english peas, house made bacon  
40

## Cheese

seasonal accompaniments, toasted walnut-raisin bread

SCHOCH FARMS GOUDA salinas, california, raw cow milk, marcona almond

OSSAU-IRATY béarn, france, raw sheep milk, quince paste

BLEU DU BOCAGE vendée, france, raw goat milk, carmel valley honey

each selection 8     three selections 16

CHEF CAL STAMENOV

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



## CHEF'S TASTING MENU

90  
wine pairing 75

### AMUSE BOUCHE

#### **2006 Blanc de Blanc's – Schramsberg Vineyards, Napa Valley**

DUNGENESS CRAB & NANTUCKET BAY SCALLOP  
ceviche, avocado purée, wild arugula, crayfish

#### **2008 Griva Vineyard Sauvignon Blanc – Bernardus Winery, Arroyo Seco**

LOCAL WHITE SEA BASS  
braised swiss chard, mangalitsa bacon, chive beurre blanc

#### **2007 Ingrid's Vineyard Chardonnay – Bernardus Winery, Carmel Valley**

NATURAL AMERICAN WAGYU NEW YORK  
roasted cipollini, « pomme ancienne », morel mushroom, béarnaise

#### **2005 Ingrid's Vineyard Pinot Noir – Bernardus Winery, Carmel Valley**

ARTISANAL CHEESE  
ossau-iraty, schoch farms gouda, bleu du bocage

#### **2003 Marinus Meritage – Bernardus Winery, Carmel Valley**

CHOCOLATE-WALNUT BROWNIE  
toasted meringue, passionfruit ice cream  
**6 Grape Porto – Grahams, Douro Valley, Portugal**

## CHEF CAL'S GARDEN TASTING MENU

celebrate the best ingredients from the farms  
five courses 75

### WINE DIRECTOR MARK JENSEN

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.