



### Appetizers

- CHILLED KUMAMOTO OYSTERS maine, ginger-shallot mignonette  
18
- BIG EYE TUNA sashimi, piment d'espelette, yuzu lime, garden herbs  
18
- PORTOBELLO MUSHROOM SOUP goat cheese, chive, white truffle oil  
13
- MAINE LOBSTER black truffle agnolotti, carmel bay spot prawn, « sauce poireaux »  
20
- HUDSON VALLEY FOIE GRAS seared, spiced pumpkin, wickson crab apple, savory maple cream  
25
- MONTEREY BAY RED ABALONE fennel confit, trout roe, cured lemon, oyster crème fraîche  
24

### Garden

- ROASTED BABY BEET SALAD feta cheese, black olive, citrus emulsion  
15
- BERNARDUS GARDEN GREENS picked herbs, shallot-walnut vinaigrette  
12
- SUGAR PIE PUMPKIN SOUP young thai coconut, candied ginger, curry spiced pumpkin seeds  
12
- GRILLED RADDICCIO sainte-maure de touraine, mission figs, garden légumes, aged balsamic vinegar  
16
- VEGETABLE RISOTTO slow poached egg, beurre rouge, parmigiano-reggiano  
26
- PORCINI MUSHROOM quinoa, roasted carrots, marble potato, red kuri sauce  
25

### CHEF CAL STAMENOV

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



### Fish

LOUP DE MER boquerones tapenade, sun-dried heirloom tomato, braised escarole  
34

EUROPEAN TURBOT french green lentils, potato purée, brussel sprouts, aged balsamic  
36

DAY BOAT SCALLOP baynes sound savory clams, cauliflower fondant, herb beurre blanc  
34

### Meat

SONOMA DUCK alder smoked, duck confit, house made bacon, « cassoulet », sauce foie gras  
36

COLORADO LAMB RIB-EYE braised artichoke, pancetta, yukon gold potato gratin, garlic sauce  
38

PRIME BEEF FILET five ounce, roasted shallot, « pomme ancienne », béarnaise, red wine jus  
38

PRIME BEEF KANSAS CITY sixteen ounce, roasted carrot, garden beans, lion's mane mushroom  
52

### Simplicity

CHEF CAL'S TASTING MENU local seafood, naturally raised meats & farmhouse cheeses  
four courses 85                      six courses 125  
five courses 110                      eight courses 150

### Vegan

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.