



Marinus Finale

12

BOSC PEAR

caramelized pear panna cotta, huckleberry, fig, pear sorbet, cinnamon stick ice cream

HEIRLOOM APPLE

pistachio cake, pink apple purée, quince, pistachio streusel, vanilla bean ice cream

CHOCOLATE & HAZELNUT PARFAIT

pumpkin purée, hazelnut crumble, toasted meringue, garden mint, candied pumpkin

CHOCOLATE MOUSSE

chocolate semi-freddo, passion fruit caramel, chocolate pudding, caramel ice cream

CACAO TASTING MENU

three courses celebrating the complexity of the cacao bean

20 per person / entire table only please

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

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

PASTRY CHEF BEN SPUNGIN