



Appetizers

CHILLED KUMAMOTO OYSTERS washington, ginger-shallot mignonette
18

PORTOBELLO MUSHROOM SOUP goat cheese, white truffle oil
13

LOCAL HALIBUT sashimi, piment d'espelette, yuzu, lime
18

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

BERNARDUS GARDEN GREENS picked herbs, shallot-walnut vinaigrette
12

VEGETABLE SOUP braised winter greens, carrots, cannellini bean
11

FOIE GRAS TERRINE porcini vinaigrette, toasted brioche
25

MONTEREY BAY ABALONE celery root agnolotti, fuji apple, parsnip purée
26

Indulgence

WINTER BLACK TRUFFLE RISOTTO carnaroli rice, « tuber melanosporum », parmigiano-reggiano
45

FOIE GRAS seared, fuji apple baked with thyme and vanilla bean
35

QUAIL SALAD roasted shallots, hedgehog mushrooms
18

MAINE LOBSTER yukon gold potato risotto, dungeness crab, garden herbs
26

VEAL SWEETBREADS arugula, winter black truffle, « tuber melanosporum », porcini vinaigrette
25

CHEF CAL STAMENOV

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



Fish

BIG EYE TUNA seared rare, bloomsdale spinach, whole grain mustard sauce
30

TAI SNAPPER roasted root vegetables, yellow foot mushroom, lemon beurre blanc
28

WILD WHITE STURGEON roasted fingerling potato, mustard greens, sauce bordelaise
28

Meat

COLORADO LAMB RIB-EYE grilled, flageolet beans, garden onion, garlic jus
36

SONOMA DUCK alder smoked, grilled, duck leg confit, roasted parsnips, foie gras sauce
32

BEEF FILET prime, six ounce, roasted shallots, « pomme ancienne », béarnaise
36

BONE-IN NEW YORK prime, sixteen ounce, wild mushroom, garden vegetables
60

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

CHEF CAL'S GARDEN TASTING MENU celebrate the best ingredients from the farms
five courses 75

CHEF CAL'S BLACK TRUFFLE TASTING MENU celebrate the long anticipated arrival of truffle season
eight courses 250

WINE DIRECTOR MARK JENSEN

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