



ACIDIC

OYSTERS chilled, wild winter point, ginger-shallot mignonette

COBIA SASHIMI farm raised, meyer lemon, olive oil, japanese cucumber

CARROT SOUP hass avocado, cilantro, cumin crème fraîche

SPRING

GARDEN FAVA goat butter, black truffle, spring onion

BEET chioggia, garden greens, feta cheese, black olive, citrus emulsion

ENGLISH PEA RISOTTO morel mushroom, chervil butter

GREEN ASPARAGUS local, jumbo, breakfast radish, chive crème fraîche

SHELLFISH

LOCAL RED ABALONE slow cooked, white asparagus, periwinkles, parsley root purée (supplement 10)

CARMEL BAY SPOT PRAWNS sautéed, tomato, hass avocado, prawn-chamomile broth

FISH

TRUE AMERICAN RED SNAPPER braised artichoke, green garlic, tomato, « barigoule » emulsion

YELLOWFIN TUNA caramelized endive, paris mushroom, pinot noir reduction

KING SALMON line caught, english pea, braised leek, beurre blanc

CHEF CAL STAMENOV

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

CLASSIC

PORTOBELLO MUSHROOM SOUP goat cheese, white truffle oil

FOIE GRAS seared, caramelized, blenheim apricot, local honey, roasted almond

MEAT

POUSSIN breast, carrot « mijoté », bacon lardon, pea shoots, cumin jus

SONOMA DUCK alder smoked, grilled, fava, morel, wild onion, parsley root purée

MILK FED VEAL tenderloin, russet potato gnocchi, oyster mushroom, salsify purée, beurre rouge

PRIME BEEF FILET grilled, roasted shallot, « pomme ancienne », béarnaise

BEN'S FAVORITE CUT prime kansas city beef, wild mushroom, garden vegetables (supplement 25)

CHEESE

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

BLEU DU SASENAGE cow milk, apple

PATTE D'OORS sheep and cow milk, carmel valley honey

EPOISSES goat milk, quince paste

3 courses 65
4 courses 85
5 courses 110

Chef's Tasting Menu 150
Entire Table Only

WINE DIRECTOR – MARK JENSEN

Our sommelier will be happy to pair wines from our extensive cellar.

Bernardus garden tasting menu available upon request.