



Appetizers

CHILLED KUMAMOTO OYSTERS washington, ginger-shallot mignonette
18

PORTOBELLO MUSHROOM SOUP goat cheese, white truffle oil
13

BIG EYE TUNA sashimi, piment d'espelette, yuzu lime
22

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

LOCAL BLACK MOREL MUSHROOM english pea agnolotti, fennel purée
22

BERNARDUS GARDEN GREENS picked herbs, shallot-walnut vinaigrette
12

VEGETABLE SOUP braised greens, carrots, peruvian lima beans, garden herbs
11

MONTEREY BAY RED ABALONE celery root agnolotti, fuji apple, spring onion purée
18

PORCINI MUSHROOM SALAD picked greens, crispy shallots, black truffle sauce
16

GARDEN ASPARAGUS grilled, english pea, slow poached egg, frisée
18

HUDSON VALLEY FOIE GRAS seared, local cherry, cognac, thyme
25

MOUSSERON MUSHROOM RISOTTO carnaroli rice, parmigiano-reggiano
18

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, boquerones tapenade, sun dried tomato, braised escarole
36

LOCAL HALIBUT steamed, baby squash, fava beans, gudy's garden green garlic
34

LOUP DE MER « valencia paella », maine lobster, serrano ham, orange-rosemary nage
36

Meat

SONOMA DUCK grilled, morel mushroom, fresh garbonzo beans, yellow corn polenta
32

COLORADO LAMB RIB-EYE grilled, fennel, roasted carrots, fingerling potato, moroccan spice
36

PRIME BEEF FILET five ounce, roasted shallot, « pomme ancienne », béarnaise, jus de viande
38

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

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.