



ACIDIC

BIG EYE TUNA SASHIMI meyer lemon, olive oil, japanese cucumber, white soy

CARROT SOUP hass avocado, lime, cilantro, cumin crème fraîche

CALIFORNIA OSETRA CAVIAR new ruby crescent potato, crème fraîche, chervil (supplement 15)

SUMMER

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

GARDEN GREENS freshly picked, shallot-walnut vinaigrette

LOCAL HEIRLOOM TOMATO swank farms, burrata, aged balsamic vinegar, garden basil

SHELLFISH

CARMEL BAY SPOT PRAWNS seared, sweet corn, summer truffle

OYSTERS chilled, beau soleil, ginger-shallot mignonette

FISH

LOCAL HALIBUT seared, heirloom tomato, provençale vinaigrette

BIG EYE TUNA bloomsdale spinach, whole grain mustard sauce

CALIFORNIA BLACK SEA BASS line caught, roasted round carrots, black truffle sauce

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

WILD MUSHROOM RISOTTO carnaroli rice, parmigiano-reggiano

MEAT

FREE RANGE CHICKEN grilled, risotto, bacon lardon, swiss chard, duck jus

COLORADO LAMB rib-eye, local organic greens, garlic chips, porcini vinaigrette

PRIME BEEF FILET grilled, roasted torpedo onion, « pomme ancienne », béarnaise

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

CHEESE

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

MIDNIGHT MOON goat milk, carmel valley honey

PATTE D'OURS cow & sheep milk, honey crisp peach

EPOISSES cow milk, fig

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.