



BERNARDUS LODGE

A Food Lover's Paradise at Bernardus Lodge

At Bernardus Lodge, guests can enjoy Chef Cal Stamenov's California Natural Cuisine in two unique dining rooms on property; Marinus Restaurant and Wickets Bistro. These venues offer the best of Carmel Valley wine country living from the lush mountain views, extensive wine selections and distinctive ingredients.

Chef Cal's California Natural Cuisine is built on three central pillars: the relationship between food and *terroir*, the superiority of handcrafted, artisanal products over mass-produced, and the common sense of glorifying food when its flavor is at its peak. The Central Coast provides him the access to an inspiring range of ingredients whose *terroir* is appreciable in every bite. These come to him by way of the relationships he has forged with the local growers, fisherman and foragers. With a treasure trove of impeccable products, Chef Cal is able to cook with the seasons and rarely has to look further than his own backyard for inspiration.

Marinus at Bernardus Lodge

Marinus' old world charm can be enjoyed either indoors or al fresco. Spectacular garden and mountain views embellish cocktail hour on the outdoor terrace in the summer months, while the restaurant's striking 12-foot-wide stone fireplace warms guests indoors in cooler weather.

In addition to the dining room, the Wine Cellar provides a private space, where parties of up to 8, can indulge in personalized tasting menus amongst the extensive 35,000 bottle collection. Guests can also dine at the Chef's Table, a unique venue located in the heart of the kitchen where the energy, split second timing, and creative artistry becomes a theatre to watch and enjoy.

Marinus' signature dishes include ***Monterey Bay Red Abalone*** prepared with a tonka bean crust, white asparagus, candy cap mushroom, and bergamot mousseline; ***Bacon & Egg*** with soft poached duck egg, duck prosciutto, and black truffle; and ***Meyer Lemon*** with poached meringue, lemon cream cannoli, pistachio, meyer lemon sorbet.

Marinus at Bernardus Lodge has been enjoying high praise since the resort opened in 1999, and has won *Wine Spectator* magazine's highly coveted "Grand Award" for its wine cellar since 2001. Since 1981, only 89 restaurants from 12 countries have earned the Grand Award, an honor bestowed every three years. The cellar houses 1,850 different wines and a total of more than 35,000 premium bottles, including 10,000 bottles from the affiliated Bernardus Winery & Vineyard near the resort. Since 2001, the Zagat Survey has noted Marinus as one of the Top Restaurants and Most Romantic places south of San Francisco.

Marinus is open daily for dinner from 6 p.m. to 10 p.m. Jackets are not required.

Wickets Bistro

Wickets Bistro offers more casual fare and provides outdoor seating to make the most of the mild Carmel Valley climate. Al fresco dining takes place under a trellis that looks out on the resort's manicured croquet lawn & bocce court. The adjacent stone fireplace creates a stunning ambiance, perfect for an evening nightcap, light meal, libations or late night fare. The dining room is accentuated by photographs and mementos of Lodge creator, Holland native, Bernardus Pon's Olympic and racecar driving feats.

The all day menu allows guests to enjoy such savory bistro classics as **House Smoked Salmon Salad** with butter lettuce, avocado and crème fraîche; **Steak Tartare** with garden greens and pommes frites; and **Duck Burger** with California foie gras and current mustard. Chef Cal Stamenov draws inspiration from the local organic farms and fresh catches from the Monterey coastline when creating each day's seasonal menu additions and chef's 3-course prix-fixe menus.

Wickets Bistro offers an international wine list focused around Chef Cal's bistro cuisine with a bold selection of half bottles, over 20 wines by the glass and wine flights from Bernardus Winery. The cocktail list fuses traditional and modern favorites and is dictated by the seasonality of the local organic fruit and herbs from the Chefs Garden. The cocktail list is unique in ingredients and in character for example; The Wellbeing Martini, made with Domaine Charbay Green Tea Vodka, Zen Green Tea Liquor, Meyer Lemon and Lemon Verbena leaves and the Satsuma Cosmo made with Skyy 90, Patron Citronage, cranberry juice and fresh satsuma mandarin.

Wickets Bistro is open daily for breakfast, 7 a.m. to 11 a.m.; and offers an all day dining menu and Chef's 3-course prix-fix menu from 11:30 a.m. to 10:00 p.m. The full bar is available in the lobby lounge which features a live classical pianist on selected evenings.

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The romantic ambiance of the Lodge's sumptuous guestrooms makes room service a popular choice for guests as well. Poolside dining is also available. Special holiday feasts, such as Valentine's Day, Easter, Mother's Day, Thanksgiving, Christmas and New Year's, are offered at both dining venues. Chef Stamenov has also created a series of inspired cooking classes, food and wine seminars and weekend culinary getaways that combine the beauty and bounty of the region.

Bernardus Lodge offers 57 luxurious guestrooms in nine adobe-village style buildings along a terraced hillside. It sits in one of America's most scenic destinations: Carmel Valley, the sunny side of Carmel. Inspired by Bernardus Pon, creator of the Bernardus Winery and Vineyard, the Lodge combines exceptional Epicurean experiences, presided over by celebrated chef Cal Stamenov, with gracious hospitality.

The Lodge is 120 miles south of San Francisco and 330 miles north of Los Angeles. It is a 20-minute drive from the Monterey Peninsula and its wealth of attractions.

For reservations and information, please contact Bernardus Lodge, 415 Carmel Valley Road, Carmel Valley, California 93924; phone 1-888-648-9463; or visit its web site at www.bernardus.com.

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