



BERNARDUS LODGE

13th ANNUAL TRUFFLE DINNER at MARINUS

Chef Cal Stamenov Celebrates the Arrival of Truffle Season

WHAT: Chef Cal Stamenov will be hosting his indulgent 13th Annual Truffle Dinner in Marinus Restaurant.

**MENU /
DETAILS:**

Chef Cal Stamenov is the creator of the award-winning California Natural cuisine at Bernardus Lodge's signature restaurant Marinus. Cal's philosophy is built on the superiority of handcrafted, artisanal products and the common sense of glorifying food when its flavor is at its peak. He describes this principle as, "If your eyes are closed, you should know what you are eating." Cal looks forward to the parade of products that become available throughout the year, each in its turn with its moment of glory. To celebrate the long anticipated arrival of truffle season, Cal hosts an evening of culinary magnitude and allows his inspiration to combine the local ingredients from the Central Coast with the rare diamonds of Italy & France.

Chef Cal Stamenov will be welcoming Guest Chef Stéphane Léger, of Le Chassagne, Chassagne Montrachet, France. Le Chassagne restaurant is a co-op, owned by the local winemakers and created to showcase the local essence and flavors of the small Burgundian village. Cal and Stéphane's collective knowledge will create a unique and decadent 6-course tasting menu with featured wines of Burgundy. Cal and Stéphane chefs first combined forces in 2006, when they prepared a meal for the close friends & family of the late Pierre Ramonet, celebrating on the anniversary of his 100th birthday.

Past Truffle Dinner guest chefs include; David Kinch of Manresa in Los Gatos; Traci Des Jardin of Jardinière in San Francisco Nancy Oakes & Pamela Mazzola of Boulevard Restaurant, San Francisco; Hiro Sone & Lissa Doumani of Terra, Yountville; and Douglas Keane of Cyrus, Healdsburg.

WHEN: **Friday, December 11th, 2009**

6:30 p.m: A cocktail reception featuring a prestigious Cuvee Champagne and Grey Goose-Black Truffle Martini

7:00 p.m: Cocktails are followed by a six-course chef's tasting menu and a once in a lifetime culinary experience.

WHERE: Marinus
Bernardus Lodge
415 Carmel Valley Road
Carmel Valley, CA 93924
Phone: (831) 658-3550

PRICE: \$500.00 per person, plus tax and gratuity

PRESS

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