



PRIVATE DINING



MARIN

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The Marin Private Dining Room offers an inviting and cozy atmosphere, perfect for intimate, private dinner. Tucked away for ultimate privacy, the space exudes comfort and charm, making it an ideal setting for gatherings that require a personal touch. With a beverage-focused design, guests can enjoy special attention from the bar team, ensuring a memorable experience that goes beyond the ordinary.

Capacity: 6 people

FOOD AND BEVERAGE MINIMUM

Dinner | \$1,000

F&B Minimums do not include 20% gratuity, 5% administrative fee or applicable taxes

VENUE RENTAL FEE

Dinner | \$300

FIRST COURSE

Hummus

Crispy Chickpeas, Tehina, Pita

Spring Panzanella Salad (V)

*Baby Gem, Pea Labneh, Cucumber, Asparagus,
Radish, Sunflower Seed, Sumac Vinaigrette*

Marinated Olives

Citrus, Garlic, Herbs

Tuna Carpaccio*

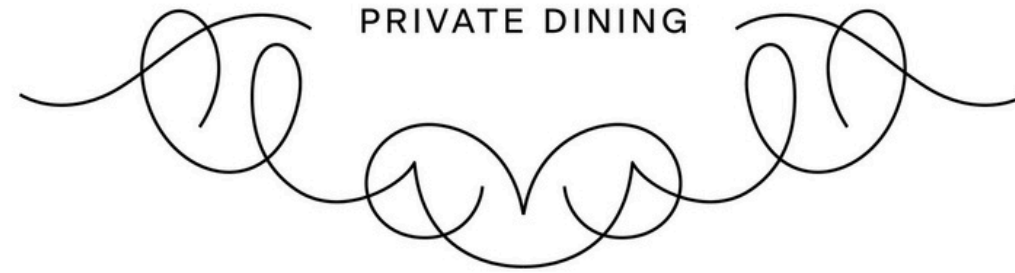
*Cucumber, Panisse, Castelvetro Olives,
Fried Capers, Radish, Mustard Frill, Tonnato
Aioli*

Mortadella Tartine

*Pistachio, Watercress, Breakfast Radish,
Lemon, Za'Atar, Freekeh Bread*

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SECOND COURSE

American Wagyu Flat Iron Steak

*Grilled Gem Lettuce, Garlic Breadcrumbs, King
Oyster Mushroom, Madiera Jus*

Steamed Mussels & Prawns

Crispy Shallots, Herb Salad

SIDES

Charred Broccolini

Honey Ricotta Mousse, Pine Nuts, Piquillo Pepper Vinaigrette

Crispy Potatoes gf

Piquillo Pepper Aioli, Fine Herbs

*Menu below is a sample, our menu changes frequently
based on ingredient availability and seasonality*

Standard 3 Course Menu | Starting at \$165

DESSERT

Olive Oil Cake

*Labneh Ice Cream, Citrus Segment, Clementine,
Olive Oil Snow*

Chocolate Decadence

*Flourless Chocolate Cake, Mascarpone Manzari Sorbet,
Coffee Cremieux*

Chef Gavin Kaysen

Executive Chef Martin Morelli

Chef de Cuisine Thony Yang

Sous Chef Kenzie Ross

Sous Chef Eric Lockard

Executive Pastry Chef Eddy Dhenin

*All Pricing Includes 5% Admin Fee
Final Menu Cost to be Determined Based on Final Client Selection
Menu Items Subject to Change Based on Product Availability and Seasonality*