



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



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

Standard 3 Course Menu | Starting at \$165

FIRST COURSE

Mezzes

Hummus, Marinated Olives,
Feta, Pita

Turkish Flatbread

Onion Puree, Charred Broccolini, Mozzarella
Pine Nut, Aleppo Honey

Beet & Stone Fruit Salad

Badger Flame Beet, Plum, Rogue Creamery
"Smokey Blue", Apricot Marmalade, Hazelnut
Buckwheat Crisp, Anise Hyssop

Barramundi Crudo

Green Gazpacho, Cucumber, Avocado
Serrano, Cilantro

SECOND COURSE

Za’Atar Crusted Flat Iron

Tendersweet Cabbage, Ginger, Beef Jus

Branzino a la Plancha

Summer Bean, Patty Pan Squash, Cherry Tomato
Saffron Broth, Nasturtium

Roasted Asparagus

Bernaise, Lime, Tarragon, Aleppo Pepper

Crispy Potatoes

Piquillo Pepper Aioli, Fine Herbs

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

Food and beverage charges are subject to an 20.00% service fee, which is paid to hourly wait staff and service staff involved in the event's service.
A 5.00% administrative fee will also apply, to cover overhead costs. The administrative fee will not be distributed to wait staff or service employees.
Final Menu Cost to be Determined Based on Final Client Selection.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

v = Vegetarian | gf = Gluten-Free