



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**

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

### **Marinated Olives**

*Citrus, Garlic, Herbs*

### **Tuna Carpaccio\***

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

### **Grilled Octopus**

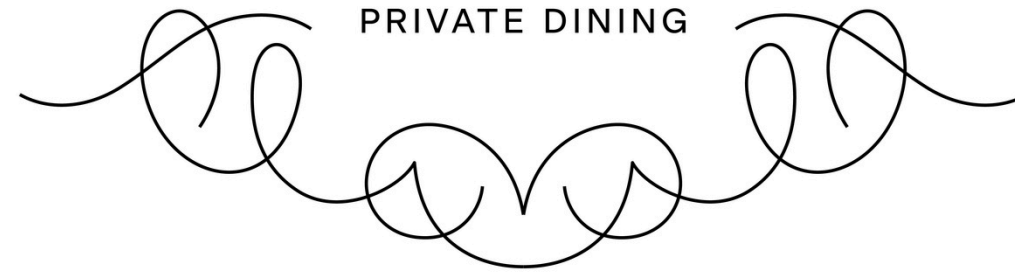
*Cannellini Beans, Chorizo, Cilantro, Lime*

### **Mortadella Tartine**

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

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## SECOND COURSE

### **American Wagyu Flat Iron Steak**

*Parsnip, Brussels Sprouts, Cremini, Sauce Chasseur*

### **Steamed Mussels & Prawns**

*Crispy Shallots, Herb Salad*

### **Charred Broccolini**

*Honey Ricotta Mousse, Pine Nuts, Piquillo Pepper Vinaigrette*

### **Crispy Potatoes**

*Schug Aioli*

*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.*

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

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*Standard 3 Course Menu | Starting at \$165*

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## 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*