



.....Colors, Textures & Flavors
Tasting Menus @ Marmalade

Six courses \$89 per person wine pairing \$56
Five courses \$79 per person wine pairing \$47
Four courses \$69 per person wine pairing \$39
Wine Spectator "Award of Excellence" Wine Pairings
2008 – 2015

Amusement ...Appetizers

R³

market selection of local organic Radish carpaccio, Roquefort cheese & Red apples all dressed with raw honey, lemon & petite peppery sprouts
Domaine Mittnacht, Cuvee Gyotaku, Five White Blend, Alsace, France, 2013

Pacific Yellowtail Poke

sashimi grade raw west coast fish served island style with ginger, lemongrass & organic soy mixed with compressed watermelon
Ohyama Tokubetsu Junmai "Nigori" Sake, Japan

Ceviche

red snapper cured with local lime, grapefruit & avocado smoked chili dressing & basil infused tostones
Botani, Moscatel Seco, Sierras de Malaga, 2013

"Popcorn Shrimp"

cilantro & garlic grilled shrimp lacquered with anejo tequila rest atop pablano guacamole and heirloom ancho-chili spiced popcorn
Chateau de Montfort, Vouvray, Loire, 2013

Heirloom Tomatoes

medley of sweet and savory heirloom varieties layered with buffalo milk mozzarella dressed with Spanish olive oil, fresh local passion fruit & basil sprouts
Jean Vincent, Sancerre, Loire Valley, 2013

Heirloom Golden Beets

raw hearts of palm, haas avocado, organic radish carpaccio, goat cheese grapefruit & almond vinaigrette
Fel Vineyards, Pinot Gris, Anderson Valley, 2014

Smoked Red Ace Beets

**"Tartare Style" smoke-roasted with garlic and layered with onion marmalade, watercress sprouts and organic horseradish yogurt.....
.....spoon it over toasted rosemary-caraway bread**
Château d'Esclans Cotes de Provence Whispering Angel Rose, 2013

Demi - pour wine pairing single serving 100 ml

The USFDA recommends to all consumers that eating raw or undercooked food can be harmful to your health



Intermediate ...Soups, Salads Pastas... & Risotto...

Tiny White Bean Soup

scallions, black truffle oil & pancetta "dust"

Clos Pissarra, El Sol Blanc, Grenache Blanc, Falset, 2013

Paella

"sushi esque" bite size pieces of crispy andalusian style paella filled with smoked chicken, peas and peppers flavored with a saffron-garlic espuma & a chorizo-tomato sauce

Pazo de Barrantes Albarino, Rias Baixas, 2013

Jamón Ibérico

grilled Californian nectarines with home-made lemon mascarpone cheese resting beneath veils of pata negra ham & a champagne-nectarine vinaigrette

Miner Family Winery, Simpson Vineyard Viognier, 2013

Risotto of Lobster

maine lobster & green onions

Rombauer Vineyards, Chardonnay, Carneros, 2013

K•ALE•FREDO

homemade kale pasta seasoned with gruyere, parmigiano, Italian sausage finished tableside with an organic white bean alfredo sauce

Cristom, Pinot Noir, Eola-Amity Hills, Willamette, 2012

Hudson Valley Duck Cocotte

boneless duck legs layered with baked parsnips, cabbage and nutmeg yams bound with a foie gras gravy

Cherry Pie 'Cherry Tart' Pinot Noir, Santa Barbara-Monterey-Sonoma, 2013

Foie Gras

pan roasted with a warm black berry sauce

confit sausage & toasted brown bread

Malamado, Malbec Port, Mendoza, 2009

Hand Rolled Black Truffle Pappardelle Pasta

wilted spinach, summer truffle & marsala butter

Damilano, Barolo, Piedmont, 2010

Braised Local Rabbit & Organic White Polenta

organic grits flavored with swiss chard and fontina cheese

resting under a boneless stew of local rabbit & black olive-basil pesto

Les Pensées de Pallus Organic Cabernet Franc, Chinon, 2011

Homemade Gnocchi

mild horseradish, cabernet braised beef ribs &

wilted peppery greens with crispy beetroot

Luca Malbec, Uco Valley, Argentina, 2012

Demi - pour wine pairing single serving 100 ml

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Flavors of the Sea and Land....

Snapper

**"Spanish Cassoulet" with chorizo and little neck clam stew
spiked with organic white butter beans and a red pepper-paprika broth**
Lalama, Mencia, Ribeira Sacra, 2010

Sea Bass

**wild pacific Hawaiian sea bass served on a bed of green bamboo rice
tropical pineapple-ginger-macadamia nut relish &
fresh coconut water-lime emulsion**
Mer Soleil Silver Unoaked Chardonnay, Santa Lucia, 2013

Pacific Halibut Cheeks

**swimming in a sweet corn and jalapeño broth
served with a black-bean-tomato relish
& toasted cornbread crumble**
Jean Vincent, Sancerre, Loire Valley, 2013

Branzino

**pan roasted with braised organic fennel and grilled fresh black mission figs
lemon verbena emulsion**
Örökké, Five Grape Blend, Eger, 2012

Wild Salmon

**Alaskan king salmon crusted with organic quinoa and mustard seeds
resting on a bed of rustic kale puree & finished tableside with a warm
local heirloom pumpkin-tomato gazpacho**
Cristom, Pinot Noir, Eola-Amity Hills, Willamette, 2012

Níman Ranch Natural Hormone-Free Lamb Tagine

**Moroccan-French style braised lamb with ras el hanout
organic chick peas with marcona almond
pomegranates & harissa spiced green olives**
Arcanum, Il Fauno, Tuscany IGT, 2010

Pasture Raised Hormone-Free Beef Tenderloin

**"Jardinière Style" with roasted garlic cauliflower-potato puree
garden beans, tomato raisins & baby arugula**
Freemark Abbey Cabernet Sauvignon, Napa Valley, 2010

Heritage Berkshire Pork Cheeks

**resting on a bed of barbequed black bean puree with garlicky greens
roasted peanut and lime emulsion & a local pineapple-pablano marmalade**
Breca, Old Vines Grenache, Calatayud, 2011

Chef Owner Peter Schintler

20% service charge may be included for tables of four or more. If you feel service was exceptional, supplemental tip is welcome. If your experience was not satisfactory please inform Peter.

Marmalade is a member of the Monterey Bay Aquarium and NRDC and supports the recovery of several endangered and over-fished species



Vegetarian Menu

Vegan Avocado Poke

**local organic avocado seasoned with lemongrass, Non GMO tamari
ginger & green tea soaked grapefruit**

Ohyama Tokubetsu Junmai "Nigori" Sake, Japan

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& Red apples all dressed with raw honey, lemon & petite peppery sprouts**

Domaine Mittnacht, Cuvee Gytaku, Five White Blend, Alsace, France, 2013

"Ceviche Verde"

**a market mix of anti-oxidant green vegetables such as avocado, peppers,
broccoli, and super food sprouts all seasoned with a dressing made of
grilled tomatillos & jalapeño with a bit of cilantro**

Botani, Moscatel Seco, Sierras de Malaga, 2013

Heirloom Golden Beets

raw hearts of palm, haas avocado, with a grapefruit & almond vinaigrette

Fel Vineyards, Pinot Gris, Anderson Valley, 2014

Heirloom Tomatoes

**medley of sweet and savory heirloom varieties layered with
buffalo milk mozzarella dressed with Spanish olive oil,
fresh local passion fruit & basil sprouts**

Jean Vincent, Sancerre, Loire Valley, 2013

Tandoori Spiced Cauliflower

**spiced yogurt marinated & roasted snowball varietal
on a bed of sprouted stewed green lentils**

Loimer, Grüner Veltliner, Kamptal Austria, 2013

Lettuce ▪ Turnip ▪ The Heat

**organic baby bok choy, roasted tiny turnips with crispy shallots
and garlic with a green pea-green curry broth**

Les Pensées de Pallus Organic Cabernet Franc, Chinon, 2011

Local Organic Vegan Pasteles

**velvety yucca puree encasing a mix of black bean, smoked peppers and
olives on a bed of "chili con verduras"**

Cass, Mourvedre, Paso Robles, 2013

Vegan Ancient Grain Gnocchi

**laced with dinosaur kale-walnut pesto, roasted parsnips &
local savory butternut squash**

Cristom, Pinot Noir, Eola-Amity Hills, Willamette, 2012

Red Curry Pot Pie

**local smoked eggplant, peppers, zucchini & squash baked gently
with a garlicky red curry sauce under a blanket of puff pastry crust**

Lalama, Mencia, Ribeira Sacra, 2010

Hand Rolled Black Truffle Pappardelle Pasta

wilted spinach, summer truffle & marsala butter

Damilano, Barolo, Piedmont, 2010