



*The Marine Room*  
ELEGANT DINING ON THE SURF

For the last 15 years I have been celebrating the rhythm of the high tides with the waves crashing on the windows of the Marine Room Restaurant. This is Mother Nature’s best show. My sous chef Felix and the culinary team meet at 5 am for our ritual preparation of the breakfast harvest. Felix has mastered the Virginia Ham Quiche recipe and is the only one in the kitchen who holds its secrets. Walking through the restaurant in that early morning, you can hear the excitement as the waves crash against the glass and the WOW of everyone eating the quiche. Felix’s secret quiche is not so secret anymore...

Tips:

- To help prevent the crust from becoming soggy, coat your prepared shell with egg wash, bake 5 minutes and then pour in quiche mixture and bake.
- Take the quiche out of the oven while the center is still slightly jiggly to maintain a creamy, custard texture.
- Never use low fat or non fat milk when making quiche as the higher water content will prevent the quiche from setting properly and be watery.
- Always bake quiche in the center of oven on the middle rack.
- Resting quiche 5 minutes before serving is worth the wait!
- Be as wild and creative as you want with the proteins and cheeses or vegetables that you love. Create your own recipe.

Felix’s Virginia Ham Quiche  
Makes one 9 x 11” quiche

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|-------------------|--|
| 1 tablespoon      | unsalted butter                            |
| 1 1/2 cups        | chopped leeks, white part only             |
| 1 sheet           | frozen puff pastry                         |
| **                | canola oil spray                           |
| 1 egg             | beaten with 1 tablespoon water for eggwash |
| 1 1/2 tablespoons | flour                                      |
| 1/8 teaspoon      | baking powder                              |
| 1 cup             | beaten eggs                                |
| 1 cup             | heavy cream                                |
| 3/4 cup           | grated roomano cheese                      |
| 3/4 cup           | diced Virginia ham                         |
| to taste          | sea salt and freshly ground black pepper   |
| pinch             | freshly grated nutmeg                      |

Preheat oven to 350°F.  
 Lightly coat 9x11 inch square baking dish with canola oil spray. Melt butter to skillet over medium heat. Add leeks. Cook 5 minutes stirring often. Set aside.  
 Roll puff pastry on a floured surface to 11 x 13. Gently ease pastry into baking dish, pressing into the edges of the dish. Prick bottom with fork. Line with foil. Fill with pie weights or beans. Bake 10 minutes. Remove weights and foil. Brush with egg wash. Bake 5 minutes. Cool. Reduce oven to 300°F.  
 Sift flour and baking powder into large mixing bowl. Whisk in ¼ cup eggs until smooth. Add remaining ingredients. Season with salt and pepper. Pour into prepared pastry shell. Bake 50 minutes or until set. Let rest 5 minutes before serving.

Bon Appetit... Executive Chef Bernard Guillas

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The Marine Room offers diners global cuisine rooted in the French classics. Its spectacular views, exemplary service and outstanding wine list make it San Diego's premier dining destination.

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