



ICHISHIMA SAKE DINNER

August 3, 2011
Reception at 6:30 p.m.
Dinner at 7:15 p.m.
\$95 per person*

さじ三味

THREE TASTES OF SPOONS

Thyme Scented Avocado Fritters
Ancho Chile Cream

Steamed Oyster in Spinach Leaf
Petrossian Trout Pearls, Lemon Myrtle

Ahi Tuna Tiger Eye
Macadamia Mint Pesto

Ichishima Tokubetsu Honjōzō

味覚の旅

JOURNEY OF THE PALATE

Hen of The Wood Mushroom Torte
Juniper Cured Duck, Poached Pear, Carob Vincotto
Ichishima Junmai Genshu

Study on Raw
Diver Scallop, Vanilla Lobster, Pompano Sashimi
Watercress, Uni Vinaigrette, Currant Tomato
Ichishima Junmai Daiginjō

Braised Lamb "Tongue in Cheek"
Zaatar Seaweed Crisp, Boniato, Maple Root Vegetables
Ichishima Ginjō Koshu

結びの幸

HAPPINESS OF THE FINALE

Banana Praline Marjolaine, Green Tea Apple Sorbet, Apricot Mochi
Ichishima Silk Deluxe Junmai



The Marine Room
ELEGANT DINING ON THE SURF



858.459.7222

MarineRoom.com

**Price does not include tax and gratuity. Menu items subject to change.*