



The Marine Room

LA JOLLA, CALIFORNIA

High Tide Holiday Sunday Brunch

\$ 32.00 per person (tax, beverages and gratuity not included)

Sunday, December 6 from 10 a.m. to 2 p.m.

Starters

Cornucopia Sweet and Savory Breads

Citron Poppy Seed Muffins, Almond Croissants, Apricot Danish, Pain Chocolat, Cranberry Nut Bread, Raisin Cinnamon Roll, Temecula Honey Butter

Ocean's Harvest: *Aromatic Scented Shrimp, Stone Crab Claws, Bay Scallops Ceviche Hendricks's Gin Cocktail Sauce, Organic Lemons, Blue Corn Chips*

Tangerine Star Anise Hickory Smoked Pacific Salmon

Lang's Bagel Chips, Green Tomato Relish, Masago Pearls, Vermont Crème Fraîche

Charcuterie: *Pistachio Duck Terrine, Pork Rillettes, Prosciutto di Parma, Saussisson Sec Shaved Fennel Salad, Figs, Tapenade, Crusty Bread*

Artisanal American Cheese Board

Mustard Seed Stone Fruit Preserve, Ciabatta Crostini, Maple Walnuts

Blue Heron Farms Organic Spring Lettuce

Peri Peri Olives, Marcona Almonds, Petit Basque, Saffron Tangerine Dressing

Winter Fruit Harvest and Berries

Espelette Date Sugar Yogurt

Sage Roasted Duck Confit Salad

Fingerlings, Olives, Eggplant, Tomato Confit, Golden Raisins, Aged Ambrosante Sherry

Lemoncello Saffron Tabouleh

Candied Root Vegetables, Feta Cheese, Tarragon Dressing

Entrées

La Jolla Seafood Crêpe

Green Peas, Ancho Chile Aioli, Brandied Lobster Cream

Dill Pollen Sunflower Crusted Petrale Sole

Fingerlings, Glazed Carrots, Edamame, Grapefruit Aquavit Butter

Ras El Hanout Fulton Farm Chicken

Chick Pea Tomato Tagine, Golden Raisin, Rose Petal Jus

Organic Virginia Ham Quiche

Hollander Cheese, Leeks, Carob Vincotto Currant Sauce

Caramelized Red Onion and Yukon Potato Casserole

Sun Dried Plums, Pistachios

The Classics: *Iowa Apple Smoked Bacon, California Chicken Sausage*

Rotisserie: *Fleur De Sel Roasted Brandt Beef Prime Rib*

Cassis Mustard, Cipollini Marmalade, Fortified Petite Syrah

Buchmann's Ranch Eggs *Cooked to order with your choice of: Bay Shrimp, Crab Meat,*

Black Forest Ham, Linguiça, Mushrooms, Scallions, Bell Peppers, Salsa Fresca, Cheese

Dessert

Marine Room Signature Bread Pudding with Drambuie Crème Anglaise, Blue Sky Ranch

Organic Passion Fruit Tart, Baileys Mocha Sponge Cake, Tahitian Vanilla Cheesecake

Callebaut Bittersweet Chocolate Fondant, Heritage Cookies

Mighty Leaf Tea, Coffee, Freshly Squeezed Orange Juice