



# *The Marine Room*

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LA JOLLA, CALIFORNIA

## Appetizers

### **“Maine Lobster Trilogy”**

Fennel Pollen Shooter, Vanilla Scented, Summer Parfait  
Spanish Trout Pearls  
18

### **Smoked Almond Dukkah Coated Wild Prawns**

Agrumes Bulgur Tian, Coriander Sprouts  
Ancho Chile Aioli  
17

### **Amaranth Oat Crusted Blue Crab Cake**

Soba Noodles, Beluga Lentils, Serrano Ham, Kohlrabi  
Persian Cucumber Miso Broth  
16

### **Rose Geranium Braised Brandt Prime Short Rib and Foie**

Royal Trumpets, Bosc Pear, Pain d’Epices  
Minus 8 Icewine Gastrique  
19

### **Spinach Wrapped Pacific Oysters**

Lobster Mousse, Caviar Quintet, Lemon Myrtle  
Beurre Blanc  
17

### **Maple Togarashi Cured Kobe Beef Carpaccio**

Cocoa Nibs, Roomano, Watercress, Ume-Su Vinegar  
Horseradish Oil, Guava Pâte de Fruit  
15

### **Redwood Hill Goat Cheese Brûlée**

Blue Heron Farm Magenta, Sage Ciabatta Crisp, Preserved Fig Coulis  
Tupelo Verjus Dressing  
14

### **Signature Maine Lobster Bisque**

Enokis, Pancetta, Yuzu Cream  
Pepitas Twist  
14

### **Classic Caesar**

Prepared Gueridon Style for Two or More  
14 Per Person

### **Caviar on Ice**

Buckwheat Blinis, Classic Condiments, Crème Fraîche  
Grey Goose Vodka

# Entrees

## **Sesame Peppered Ruby Red Ahi Tuna**

Thai Rice, Fennel Mango Salad, Avocado Beignet  
Pinot Gris Hibiscus Sauce

38

## **Nectarine Kalbi Glazed Hiramasa Butterfish**

Asian Crab Risotto, Honshimeji, Micro Mint  
Galangal Sake Infusion

35

## **Pomegranate Macadamia Crusted Loch Duart Scottish Salmon**

Multigrain Timbale, Baby Bok Choy, Linguiça  
Buddha Hand Verbena Essence

29

## **Pistachio Crusted Maine Diver Scallops and Prawn Duet**

Red Quinoa, Heirloom Melon, Boudin Blanc, Lemon Basil  
Absinthe Emulsion

33

## **Midwestern Black Angus Filet Mignon**

Wasabi Chive Potato, Shiitake Butter, Red Onion Compote  
Imperial Stout Reduction

38

## **Fulton Valley Farm's Organic Chicken Breast**

Tomato Confit, Haricot Vert, Venere Rice  
Elysian Black Muscat

27

## **Country Meadow Rack of Lamb**

Ras El Hanout, Leek Humboldt Fog Bread Pudding, Rosebud Jam  
Old Vine Grenache Reduction

39

## **Wattleseed Spiced Free Range Cervena Venison**

Whipped Plantain, Trio of Chutney, White Asparagus  
West Indies Dark Rum

37

## **Copper Ridge Ranch Bone-In Veal Ribeye**

Parmesan Puff, Hazelnut Boniato Pie, Maitake Mushroom  
20 Year Old Royal Ambrosante

42

## **Australian Lobster Tail and Center Cut Filet**

Mascarpone Purple Potato, Root Vegetables, Saffron Butter  
Truffle Port Poivrade

68

