



# The Marine Room

LA JOLLA, CALIFORNIA

## High Tide Breakfast Buffet

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

Tuesday, December 29 and Wednesday, December 30 from 7 to 10 a.m.

Saturday, January 2 and Sunday, January 3 from 8 to 11 a.m.

Saturday, January 30 from 7 to 11 a.m. and Sunday, January 31 from 8 to 11 a.m.

Saturday, February 27 and Sunday, February 28 from 7 to 11 a.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

#### **Agave Pepitas 5-Spice Granola**

Harvest Fruit Cocktail, Organic Mediterranean Yogurt, Rosebud Jam

#### **Sage Roasted Jidori Chicken Salad**

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

#### **Lemoncello Saffron Tabouleh**

Candied Root Vegetables, Feta Cheese, Tarragon Dressing

### Entrées

#### **Mandarin Imperial French Toast**

Fruit Compote, Bananas, Strawberries, Toasted Pecan, Whipped Cream, Maple Syrup

#### **Julian Apple and Tart Cherry Cheese Blintz**

Meyers Rum Sugarcane Sauce

#### **Iowa Apple Smoked Bacon, California Chicken Sausage**

#### **Wild Mushroom Frittata**

Aged Gruyère, Pancetta, Parsley

#### **Organic Virginia Ham Quiche**

Hollander Cheese, Leeks, Carob Vincotto Currant Sauce

#### **Caramelized Red Onion and Yukon Potato Casserole**

Sun Dried Plums, Pistachios

#### **Buchmann's Ranch Eggs, Cooked to order with your choice of:**

Bay Shrimp, Crab Meat, Black Forest Ham, Linguça

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**