



The Marine Room

LA JOLLA, CALIFORNIA

Marine Room Holiday Lunch Menu

Wednesdays, Thursdays, and Fridays in December

December 2 to 4, 9 to 11, and 16 to 18, 2009

11:30 a.m. to 2 p.m.

Appetizers

Müeslix Coated Blue Crab Cake - 11

Black Beluga Lentils, Duck Confit, Butternut Squash, Watercress Tokai Emulsion

Bengali Cashew Spiced Baja Shrimp Cocktail - 15

Whole Wheat Couscous, Coriander, Pickled Mango, Ginger Tomato Jam

Sesame Papadam

Brandt Farm Braised Beef Cheeks - 13

Celery Root Tian, Pain D'Epices, Pickled Crabapple, Petite Syrah Jus

3 Winter Mushrooms - 12

Chanterelles, King Trumpets, Hen of the Woods, Thyme Date Biscotti, Black Truffle,

Marsala Reduction

Humboldt Fog Goat Cheese Brûlée - 10

Organic Greens, Sultana Raisin Jam, Black Walnut Brittle, Carob Vincotto Dressing

Signature Maine Lobster Bisque - 11

Enokis, Crispy Pancetta, Yuzu Cream, Espelette Pepper Twist

Entrees

Pomegranate Macadamia Coated Tasmanian Steelhead - 19

Red Quinoa Timbale, Baby Bok Choy, Semi Dried Tomato, White Port Chervil Essence

Peri Peri Dusted Maine Diver Scallops - 21

Buttercup Squash Risotto, Maitake, Asparagus, Saffron Verjus Emulsion

Classic Seafood Crêpes - 18

Shrimp, Sea Bass, Crabmeat, Crimini, Lobster Corail Sauce

Kalbi Glazed Natural Chicken Salad - 16

Butter Lettuce, King Oyster Mushroom Fritter, Asian Pear

Cashew Cilantro Vinaigrette

Nebraska Center Cut Filet Mignon - 19

Purple Potato Mash, Pickled Red Onion, St. Agur Bleu

Mission Fig Old Vine Shiraz Reduction

Pistachio Dukkah Crusted Bone-in Lamb Ribeye - 21

Speziato Boniato Pie, Violet Honey Mustard, Haricot Vert, Madeira Sage Jus

Desserts

Espresso and Vanilla Bean Cobblestone Pie - 9

Toasted Hazelnuts, Chocolate Nuggets, Hot Butterscotch

Kona Kahlúa Crème Brûlée - 9

Plantain Chips, Roasted Pineapple, Cassia Sugar Crunch, Grain of Paradise

Shortbread

Dulce de Leche Caramel Cheesecake - 9

Almond Financier, Star Anise Poached Pear, Mirabelle Sauce

Three Layered Callebaut Chocolate Mousse - 9

Cocoa Nibs, Plum Sesame Brittle, Red Currant Coulis

Sorbet Trifecta - 9

Port Blackberry, Peppered Blood Orange, Apple Green Tea