



## *The Marine Room*

ELEGANT DINING ON THE SURF

### **Dinner Banquet Menu**

\$ 55\* per person – Tasting style menu

#### **Appetizer** (choice of one)

##### **Cashew Zaatar Spiced Wild Prawns**

*Red Quinoa, Espelette Aioli, Mint Sprouts, Preserve Tomato*

##### **Fallbrook Blue Heron Farm Organic Greens**

*Vella Dry Jack, Malted Fig Coulis, Ciabatta Crisp, Tangerine Verjus Dressing*

##### **Maine Lobster Bisque**

*Golden Enoki, Pancetta, Yuzu Cream, Sunflower Nigella Twist*

#### **Entrée** (choice of one)

##### **Apricot Ginger Glazed Organic King Salmon**

*Sticky Black Rice, Sweet Corn Fennel Salad, Pistachios, Buddha Hand Essence*

##### **Peri Peri Spiced Maine Diver Scallops**

*Maple Boniato, Vanilla Braised Leek, Kohlrabi Sprouts, Maltese Orange Saffron Emulsion*

##### **Black Angus New York Steak**

*Hazelnut Potato Pie, Guajillo Butter, Mountain Berry Chutney, Petite Syrah Glaze*

#### **Dessert**

##### **“Trilogy”**

*Almond Amarula Crème Brûlée, Blue Sky Ranch Organic Lemon Hibiscus Tart, Port Blackberry Sorbet*

\* 18% service charge and applicable sales tax not included



## *The Marine Room*

ELEGANT DINING ON THE SURF

### **Dinner Banquet Menu**

\$ 65\* per person

#### **Appetizer** (choice of one)

##### **Pumpkin Seed Crusted Blue Crab Cake**

*Buckwheat Noodles, Heirloom Melon, La Quercia Prosciutto, White Port Chervil Emulsion*

##### **Humboldt Fog Goat Cheese Brûlée**

*Blue Heron Farm Greens, Pecan Brittle, Malted Fig Coulis, Cardamom Verjus Dressing*

##### **Organic Sweet Corn Bisque**

*Cumin Gouda Fritter, Coriander pesto, Smoked Almond*

#### **Entrée** (choice of one)

##### **Extra Virgin Olive Oil Poached Washington Steelhead**

*Indian Red Millet, Fennel Confit, Meli Melo Tomatoes, Carob Vincotto Vinaigrette*

##### **Almond Panch Phoran Jidori Chicken**

*Cipollini Risotto, Medjool Date, Zucchini Flower, Maharaja Lager Reduction*

##### **Black Angus Center Cut Filet Mignon**

*Hazelnut Potato Timbale, St. Agur Blue, Eggplant, Mustard Seed Garnacha Reduction*

#### **Dessert** (choice of one)

##### **Cobblestone Pie**

*Espresso and Vanilla Gelato, Chocolate Nuggets, Spiced Caramel*

##### **Toffee Liqueur Crème Brûlée**

*Pecan Blueberry Fricassee, Vanilla Bean Financier*

##### **Gianduja Chocolate Mousse Crunch**

*Roasted Banana Crème Anglaise, Armagnac Griottes*

*Cardamom Sugared Plantain Chip*

\* 18% service charge and applicable sales tax not included



## *The Marine Room*

ELEGANT DINING ON THE SURF

### **Dinner Banquet Menu**

\$ 75\* per person

#### **Appetizer** (choice of one)

##### **Cashew Zaatar Dusted Wild Prawn and Scallop**

*Saffron Couscous, Pain D'Epices, Crabapple, Citronelle Foam*

##### **Basil Escargot Chanterelle Casserole**

*Pepitas, Serrano Ham, Macadamias, Madras Curry Essence*

##### **Warm Forest Mushroom Torte**

*Artichokes, Tartufo Cheese, White Asparagus, 20 Year Old Royal*

#### **Entrée** (choice of one)

##### **Hand Churned Tarragon Butter Basted Lobster Tail**

*Okinawa Sweet Potato, Linguica, Pickled Bok Choy, Flor de Cana Spiced Rum*

##### **Dill Pollen Leek Coated Alaskan Halibut**

*Rose Fingerlings, Heirloom Melon, La Quercia Prosciutto, White Port Chervil Emulsion*

##### **Fleur de Sel Thyme Rubbed Free Range Veal Tenderloin**

*Savory Corn Cake, Parmesan Puff, King Trumpets, Late Harvest Riesling Sauce*

#### **Dessert** (choice of one)

##### **Dulce de Leche Caramel Cheesecake**

*Almond Shortbread, Star Anise Poached Pear, Mirabelle Sauce*

##### **Carlsbad Strawberry and Peach Cobbler**

*Pistachio Tuile, Far Niente Dolce Spritz, Honey Wildflower Ice Cream*

##### **Callebaut Bittersweet Chocolate Crème Brûlée**

*Port Poached Fig, Coconut Macaroon, Turbinado Sugar Crunch*

\* 18% service charge and applicable sales tax not included



# *The Marine Room*

ELEGANT DINING ON THE SURF

## **Dinner Banquet Menu**

\$ 95\* per person

### **Tasting Menu**

#### **Lobster Study**

*Verbena Infused Medallion, Escabeche Salad, Nectar Shooter*

#### **Basil Escargot Chanterelle Casserole**

*Pepitas, Serrano Ham, Macadamias, Madras Curry Essence*

#### **Brandt Farm Beef Cheek and Foie**

*Sunchokes, Honshimeji, Frosted Blueberries, Peppered Amaro Jus*

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

*Thai Rice, Mango Daikon Salad, Avocado Beignet, Pomegranate Hibiscus Sauce*

#### **Cervena Elk Medallion**

*Wattleseed, Boniato, Preserved Rhubarb, Tart Cherry, Cacao Nib Madeira Gastrique*

#### **“Chocolate Trilogy”**

*Callebaut Bittersweet Crème Brûlée, Kahlúa Coffee Tart, Gianduja Hazelnut Crunch*

\* 18% service charge and applicable sales tax not included