



# The Marine Room

LA JOLLA, CALIFORNIA

## Dinner Menu

### Appetizers

#### **Lobster Study - 18**

Vanilla Infused, Sesame Cone, Fennel Pollen Cappuccino, Petrossian Trout Caviar

#### **Pumpkin Seed Crusted Blue Crab Cake - 16**

Buckwheat Noodle, La Quercia Cured Ham, Tangerine Lace, Açai Berry Infusion

#### **Bengali Cashew Spiced Baja Prawns - 15**

Red Quinoa, Pickled Mango, Ginger Tomato Marmalade, Aromatic Papadum

#### **Brandt Farm Braised Beef Cheek and Foie - 19**

Hazelnut Kabocha Tian, King Trumpet, Anise Crabapple, Late Harvest Petite Syrah Jus

#### **Virginia Bobwhite Quail Galantine - 16**

Mission Fig Compote, Watercress, Rose Fingerlings, Carob Vincotto Dressing

#### **Spinach Wrapped Pacific Oysters - 16**

Lobster Mousse, Caviar Quintet, Lemon Myrtle, Beurre Blanc

#### **Five Mushrooms - 15**

Sunchoke, Black Truffle, Savory Date Biscotti, Angelica Vino Santo Glaze

#### **Humboldt Fog Goat Cheese Brûlée - 14**

Organic Greens, Black Walnut Brittle, Sultana Raisin Coulis, 12 Year Old Sherry Maple Dressing

#### **Maine Lobster Bisque - 13**

Golden Enoki, Pancetta, Meyer Lemon Cream, Sunflower Nigella Twist

#### **Classic Caesar Salad – 12 per person**

Prepared Gueridon Style For Two or More

### Entrees

#### **Macadamia Butter Basted Maine Lobster Tail - 46**

Green Curry Leek Risotto, Boudin Blanc, Shaved Artichoke, Yuzu Saffron Essence

#### **Sesame Peppered Ruby Red Ahi Tuna - 38**

Thai Rice, Mango Daikon Salad, Avocado Beignet, White Port Hibiscus Sauce

#### **Organic Pompano and Diver Scallop - 33**

Almond Tatsoi Crust, 8-Grain Rice, Pepino Melon, Jasmine Lemon Grass Infusion

#### **Pecan Gooseberry Roasted Tasmanian Steelhead - 31**

Tangerine Bulgur, Saffron Endive Confit, Persimmon, Thyme Amaro Jus

#### **Black Angus Center Cut Filet Mignon - 39**

Tartufo Potato Timbale, Porcini Butter, Asparagus, Malbec Talamanca Pepper Sauce

#### **Marsala Braised Free Range Veal Osso Bucco - 37**

Cumin Gouda Polenta, Honshemiji, Pine Nut Gremolata, Candied Root Vegetables

#### **Cervena Elk and Venison - 38**

Wattleseed, Boniato, Preserved Rhubarb, Tart Cherry, Cacao Nibs Port Gastrique

#### **Country Meadow Rack of Lamb - 39**

Violette Mustard, Pistachio, Wild Mushroom Spoonbread, Rosebud Jam, Sage Garnacha Reduction

#### **Hazelnut Dukkah Coated Jidori Chicken - 28**

Okinawa Potato, Haricot Vert, Shallot Confit, Marjoram Vya Vermouth Essence

\* applicable sales tax not included