



# The Marine Room

LA JOLLA, CALIFORNIA

## Passport to the Seasons

Sunday through Thursday (holidays excluded)

\$ 40 per person, food only or \$55 per person, with wine pairings  
tax, beverages and gratuity not included

**Due to the seasonal nature of these items and the chefs' dedication to serving the freshest ingredients, this is a sample menu only and subject to change frequently.**

### Appetizers

choice of...

#### **Bengali Cashew Spiced Baja Prawns**

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

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

Black Walnut Brittle, Sultana Raisin Coulis, Pomegranate Mustard Seed Dressing

#### **Maine Lobster Bisque**

Golden Enoki, Pancetta, Meyer Lemon Cream

*2007 Cameron Hughes, Viognier, Santa Barbara*

### The Journey

choice of...

#### **Pecan Gooseberry Roasted Tasmanian Steelhead**

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

*2007 Handley, Sauvignon Blanc, Napa Valley*

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

Sticky Black Rice, Mango Daikon Salad, Avocado Beignet, Hibiscus White Port Essence

*2006 Vouvray, Marc Bredif, Loire Valley*

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

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

*2007 Pasqual Toso, Malbec, Mendoza, Argentina*

### Sweet Surrender

#### **"Trilogy"**

Toffee Liqueur Crème Brulee

Blue Sky Ranch Organic Lemon Hibiscus Tart

Sorbet du Soir