



The Marine Room

ELEGANT DINING ON THE SURF

Easter Menu

*\$ 55.00 per person plus tax and gratuity
10am-4pm*

Breakfast Fare

From the Bakery

Blueberry Muffins, Butter Croissant, Stone Fruit Danish, Pain Au Chocolat, Cinnamon Swirl
Date Nut Bread, Honey Almond Butter

Rolled Pistachio Crepe

Tart Cherries, Ricotta, Vanilla Rum Syrup

Roasted Eggplant Cumin Gouda Quiche

Braised Lamb, Sundried Tomatoes, Swiss Chard

Kabocha Mascarpone Frittata

Asparagus, Leeks, Candied Pecans, Espelette Parsley Cream

First Course

Mediterranean Charcuterie

Orange Duck Galantine, La Quercia Prosciutto, Duroc Pork Rilette, Spicy Sopressata
Balsamic Mustard, Beet Tapenade, Cornichons, Crusty Bread

Artisanal Global Cheeses

Quince Paste, Nut Fricassee, Lavash Crisp, Rustic Crackers

Red Quinoa and Bulgur Tabouleh

Blue Crab, Artichoke Heart, Lipstick Pepper, Pink Grapefruit Vinaigrette

Blue Heron Farms Organic Spring Lettuce

Pickled Apple, Zaatar Croutons, Pepitas, Valdeon Blue, White Port Verjus Dressing

Orchard Fruit and Berries

Greek Yogurt, Honeycomb

From the Sea

Ocean Harvest

Aromatic Scented Shrimp, Stone Crab Claws, Bay Scallop Ceviche

Tru Lemon Cocktail Sauce, Horseradish, Mignonette, Red Onion Tomato Relish

Allspice Whisky Smoked Organic Scottish Salmon

Citrus Caviar Medley, Fromage Blanc, Sea Salt Ciabatta Crisp

Sansho Sashimi Tuna

Pickled Cucumber Ginger Salad, Wasabi Cream, Yuzu Ponzu
Yin Yang Rice Roll

Rotisserie

Agave Creole Rubbed Brandt Farm Natural Beef Prime Rib

Chicory Mustard, Shallot Marmalade, Thyme Lillet Sauce

Cardamom Rose Petal Spiced Colorado Leg of Lamb

Mango Chutney, Darjeeling Tea Mint Jelly, Natural Jus

Main Courses

Seafood Bouillabaise

Prawns, Scallops, Cockles, Mussels, Clams, Salmon, Seabass, Lobster Broth, Pastis

Kecap Manis Tangerine Glazed Alaskan Butterfish

Broad Beans, Lily Bulb, Shiitake, Sake Ginger Butter

Sonoma Chicken "Coq Au Vin"

Petit Syrah, Cremini, Pearl Onion, Root Vegetables, Preserved Currants

Farmhouse

Dry-Cured Iowa Bacon, Chicken Apple Sausage

Butternut Squash Ravioli

Shaved Fennel, Cardoon, Gruyere, Roasted Tomato Vinaigrette

Key Lime Pepper Spiced Spring Vegetables

Mosto Olive Oil, Chervil

Crème Fraîche Whipped Idaho Potatoes

Savory Granola Crunch, Truffles

Pastries

Temecula Honey Apple Cake
Almond Amarula Cheesecake with Toffee Topping
Coconut Passion Fruit Cake
Callebaut Sacher Chocolate Torte
Fallbrook Organic Blood Orange Tart
Five Spiced Carrot Cake with Cream Cheese Frosting
Basket of Cookies, Easter Eggs, Bunnies