



## *The Marine Room*

ELEGANT DINING ON THE SURF

### **Taste of the Season**

Featuring Recipes from Chef Bernard Guillas and Chef Ron Oliver's Cookbook, *Flying Pans*  
Available Nightly.

\$50 per person. \$65 with wine pairing (*tax and gratuity not included*)

#### Appetizer

*Choice of...*

##### **Blue Crab Eggplant Cakes**

Yam Soba Noodles, Radish Salad, Turmeric Tangerine Butter

##### **Cadiz Summer Gazpacho**

Pico Del Mar, Opal Basil Sprouts, Lemon Mosto Olive Oil

##### **Redwood Hill Goat Cheese Brûlée**

Blue Heron Farm Organic Greens, Tupelo Honey Verjus Dressing

*Graham Beck Brut, NV, Western Cape, South Africa*

*Or*

*Nieto Senetiner Torrontés, Reserva, Mendoza, Argentina*

#### Main Course

*Choice of...*

##### **Apricot Ginger Glazed Alaskan Salmon**

Multigrain Timbale, Corn Fennel Relish, Buddha's Hand Infusion

##### **Juniper Spiced Duck Leg Confit**

Honey Liquor Shallot Marmalade, Asparagus, Field Peas, Garnacha Jus

##### **Fleur De Sel Rubbed Free Range Veal Tenderloin**

Savory Corn Cake, Hen of the Wood Mushroom, Lemoncello Sauce

*Marc Bredif Vouvray, Loire Valley, France*

*Or*

*Patricia Green Pinot Noir, Estate, Ribbon Ridge, Oregon*

#### Dessert Trilogy

Blackberry Port Sorbet

Organic Hibiscus Lemon Tart

Amarula Pot De Crème