



## *The Marine Room*

ELEGANT DINING ON THE SURF

### **Marine Room Lounge Menu**

Happy Hour Sunday to Friday from 4 to 6 p.m.  
Appetizers, Well Cocktails and Select Global Wines for \$7 each

#### **Lounge Appetizers**

**Artisan Cheese - 11**

Nut Fricassee, Green Apple Pâte de Fruit, Ciabatta Crisp

**Lemon Thyme Scented Avocado Fritters - 10**

Sea Salt Flakes, Ancho Chile Dip

**Maine Lobster Bisque Shooters - 11**

Yuzu Citrus Foam, California Field Fennel Pollen Dust

**Madras Curry Escargot Casserole - 15**

Maitake, Serrano Ham, Lily Bulb, Macadamias, Peach Brandy

**Baharat Spiced Brandt Farm Prime Beef Carpaccio - 16**

Quince Paste, Walnut Mustard, Banyul Syrup, Rye Crisp

**Truffled Fingerling Potato Fries - 10**

Sea Salt, Pepato Cheese, Parsley, Smoked Tomato Aioli

**Mascarpone Forest Mushroom Torte - 15**

Artichokes, Tartufo, White Asparagus, 20 Year Old Royal Ambrosante

**Cashew Zaatar Dusted Wild Prawn and Scallop - 17**

Couscous Pearls, Pain D'Epices, Preserved Kumquat, Ginger Foam

**Ahi Tuna Tiger Eye - 11**

Mango, Seaweed, Wasabi, Pickled Ginger, Cashew Mint Pesto

**Pumpkin Seed Crusted Blue Crab Cake - 12**

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

#### **M.R. Mixology - \$12 each**

**Pomegranate Sparkle**

Sparkling Wine and Pomegranate Juice

**Lady Germain**

Sparkling Wine and St. Germain Elderflower Liqueur

**Dragon Berry**

Bacardi Dragon Berry Rum, Fresh Strawberry and All Natural Lemonade

**Mango Mai Tai**

Cruzan Mango Rum, Amaretto, Pineapple and Myers Dark Rum

**Red Tide**

Grey Goose La Poire, Peach Schnapps, Cranberry and Pineapple Juice

**Zayan**

Zaya 12yr Aged Rum, Canton Ginger Liqueur and Apple Juice

**The Impressionist**

Absinthe, Sweet Vermouth, Fresh Pressed Grapes and Orange Juice

**Organic Lavender Lemon Drop**

TRU Organic Citron Vodka, Lavender Syrup, Fresh Lemon, Sweet and Sour

**3-G Martini**

Bombay Sapphire, Canton and St. Germain

**Cucumber Martini**

Homemade Cucumber Infused Tanqueray Gin and a Salt & Pepper Rim



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**Sommelier's Selection of Global Wines**

***Bubbles***

NV Mumm, Brut Prestige, Napa Valley	\$11.00
NV Roederer Estate, Anderson Valley	\$12.00
NV Piper Heidsieck, Brut, Reims, France	\$19.00

***Reds***

2007 Tobin James Zinfandel, Ballistic, Paso Robles	\$12.50
2007 Patricia Green Pinot Noir, Estate, Oregon	\$14.50
2006 Hess Collection Red, Block 19 Cuvee, Mount Veeder	\$18.50
2006 Lake Sonoma, Cabernet Sauvignon, Napa Valley	\$11.50
2007 Finca Decero Malbec, Mendoza, Argentina	\$12.50
2006 Abadia Retuerta, Seleccion Especial, Spain	\$14.75

***Whites***

2008 Caposaldo, Pinot Grigio, Veneto, Italy	\$ 8.25
2003 Von Hövel Riesling, Oberemmeler Hütte, Mosel	\$10.00
2009 Mohua Sauvignon Blanc, Marlborough	\$10.50
2007 Freemark Abbey, Chardonnay, Napa Valley	\$11.00
2006 Girard, Chardonnay, Russian River Valley	\$14.00
2005 La Chablisienne, La Singulière, 1er Cru	\$16.00