



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

Saffron Couscous, Pain D'Epices, Crabapple, Citronelle 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

Lavender Citronelle

Tru Lemon Vodka, Lemongrass Syrup, Star Anise

Hot Chili Cacao

Van Gogh Dutch Chocolate Vodka, Mandarin Liqueur, Lillet

Dragon Berry

Bacardi Dragon Berry Rum, Fresh Strawberry, Lemonade

Hibiscus Martini

Hendrick's Gin, Peppercorn Syrup, Pickled Onions

Añejo Framboises

Cazadores Aged Tequila, Chambord, Raspberries

Impressionist

Absinthe, Sweet Vermouth, Grapes

Thyme For Passion Caipiriña

Cachaca, Passion Fruit, Thyme Sprigs, Honey Crystals

3-G Martini

Bombay Sapphire Gin, Canton Ginger Liqueur, St. Germain

Cucumber Gimlet

Housemade Infused Gin, Lime

Strawberry Rose

Champagne, Strawberry Rose Liqueur



The Marine Room

ELEGANT DINING ON THE SURF

Sommelier's Selection of Global Wines

Bubbles

| | |
|---|---------|
| NV Gruet, Brut, Engle, New Mexico | \$11.00 |
| NV Roederer Estate, Anderson Valley | \$12.00 |
| NV Piper Heidsieck, Brut, Reims, France | \$19.00 |

Whites

| | |
|--|---------|
| 2009 Caposaldo, Pinot Grigio, Veneto, Italy | \$ 8.25 |
| 2003 Von Hövel Riesling, Oberemeler Hütte, Mosel | \$10.00 |
| 2009 Mohua Sauvignon Blanc, Marlborough | \$10.50 |
| 2008 Freemark Abbey, Chardonnay, Napa Valley | \$11.50 |
| 2008 Girard, Chardonnay, Russian River Valley | \$14.00 |
| 2008 Tablas Creek, Cotes de Tablas Blanc, Paso Robles, Organic | \$15.75 |

Reds

| | |
|---|---------|
| 2007 Tobin James Zinfandel, Ballistic, Paso Robles | \$12.50 |
| 2007 Patricia Green Pinot Noir, Estate, Oregon | \$14.50 |
| 2007 Hess Collection Red, Block 19 Cuvee, Mount Veeder | \$18.50 |
| 2008 Lake Sonoma, Cabernet Sauvignon, Alexander Valley | \$11.50 |
| 2008 Finca Decero Malbec, Mendoza, Argentina | \$12.50 |
| 2006 Abadia Retuerta, Seleccion Especial, Spain | \$14.75 |
| 2008 Tablas Creek, Cote de Tablas Rouge, Paso Robles, Organic | \$16.00 |