



The Marine Room

ELEGANT DINING ON THE SURF

Taste of the Season – Spring Menu

Featuring recipes from Chef Bernard Guillas and Chef Ron Oliver's cook book, *Flying Pans*

Available nightly beginning March 1

\$50 per person. \$65 with wine pairing (Does not include tax or gratuity)

Appetizer

Choice Of...

Cornmeal Crusted Eggplant Blue Crab Cake

Quinoa Noodles, Green Apple Radish Salad, Turmeric Tangerine Butter

Portobello Mushroom Bisque

Truffle Oil, Pine Nuts, Pancetta Crisp, Lemon Mascarpone

Redwood Hill Goat Cheese Brûlée

Blue Heron Farm Organic Greens, Walnut Parmesan Crisp, Fig Coulis
Tupelo Honey Verjus Dressing

Serriger Herrenberg Reisling, Bert Simon, Germany, 2004

Or

Caposaldo Prosecco, NV, Italy

Main Course

Choice Of...

Brown Butter Roasted Maine Diver Scallops

Vanilla Kabocha Squash Tian, Hazelnuts, Watercress, Icewine Vinaigrette

Apricot Ginger Glazed Tasmanian Salmon

Plum Spiced Black Thai Rice, Corn Fennel Relish, Citrus Avocado Butter

Barolo Braised Colorado Lamb Shank

Stone Fruit Polenta, Parsley Gremolata, Root Vegetables, Natural Jus

Hawley Viognier, Placer County, USA, 2007

Or

Pascual Toso Malbec, Argentina, 2008

Dessert Trilogy

Blackberry Port Sorbet

Chocolate Kahlúa Tart

Amarula Crème Brûlée