



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 (does not include tax or gratuity).

Appetizer
Choice Of...

Isla De Vieques Vanilla Spiced Shrimp

Red Quinoa, Cilantro, Sprouts, Annatto Pineapple Emulsion

Maine Lobster Bisque

Sesame Sea Salt Popped Corn, Honshimeji, Citrus Cream, Fennel Pollen Spices

Three Cheese Mushroom Torte

Blue Heron Farm Organic Greens, Candied Walnuts, Apple Beer Dressing

Salneval Albariño, Rias Baixas, Spain 2008

Or

Mionetto Prosecco, NV, Italy

Main Course
Choice Of...

Brown Butter Roasted Maine Diver Scallops

Vanilla Kabocha Squash Tian, Hazelnuts, Watercress, Icewine Vinaigrette

Almond Tatsoi Crusted Sea Bass

Honshemiji, Minted Farro, Plum Tomato Sambal, Sweet Soy

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

Finca Decero Malbec, Mendoza, Argentina, 2007

Dessert Trilogy

Cacao Nib Blood Orange Sorbet

Chocolate Kahlúa Tart

Sundried Cherry Amarone Pot De Crème