



# 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

#### **Buttercup Squash Nectar**

Spiced Rum, Acai Berries, Fromage Blanc

#### **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, Indian Red Millet, 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

Tellicherry Pepper Blood Orange Sorbet

Chocolate Kahlúa Tart

Sundried Cherry Amarone Pot De Crème