



**Celebrate Bastille Day with Chef Bernard Guillas in July
and Toast to Bubbles in August**

La Jolla, Calif. - (June 29, 2009) – Staying true to his roots, Executive Chef Bernard Guillas demonstrates his culinary wizardry as he conjures up two exceptional tasting menus in July and August. Patrons will be treated to a culinary journey when Executive Chef Bernard Guillas and Chef de Cuisine Ron Oliver, introduce a delicious array of French cuisine sure to have everyone's palates dancing as they celebrate Bastille Day on July 14. In August, guests should prepare to be dazzled as the chefs present bubbly treats from the United States, Italy, France and Australia.

Bastille Day Celebration: Tuesday, July 14 from 6 to 9:30 p.m. The four-course menu features a Mallard Duck Pistachio Galantine, Grey Goose L'Orange Vodka Confit of Steelhead, Provencal Herb Crusted Lamb Côtelettes, and a Carlsbad Strawberry Fig Tart. Each course is perfectly paired with a French wine. (Copy of complete menu follows). \$65 per person (tax, gratuity and beverages not included). The regular dinner menu will also be available.

Global Bubbles Degustation: Thursday, August 20 from 6 to 9:30 p.m. The seasonal four-course menu is accompanied by delightful "bubbles" pairings. The menu features a Baja Prawn Study, Almond Tatsoi Crusted Alaskan Halibut, Sea Salt Parsley Scented Veal Tenderloin, and a Warm Mango, Blackberry & Pear Torte. (Copy of complete menu follows). \$75 per person (tax, gratuity and beverages not included). The regular dinner menu will also be available.

Reservations are recommended, and can be made by calling (858) 459.7222. For additional information, visit www.MarineRoom.com.

The Marine Room offers diners global cuisine rooted in the French classics. Its spectacular views, exemplary service and outstanding wine list make it San Diego's premier dining destination.

The Marine Room is located at 2000 Spindrift Drive in La Jolla, California.

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MarineRoom.com



Marine Room Bastille Day

Tuesday, July 14, 2009

6 to 9:30 p.m.

\$ 65 per person (tax, beverages and gratuity not included)

the regular dinner menu will also be offered

Le Dîner

Mallard Duck Pistachio Galantine

Cornichons, Fig Marmalade, Petite Brioche, Pommery Mustard

Marc Kreydenweiss, Kritt Pinot Blanc 2004

Grey Goose L'Orange Vodka Confit of Steelhead

Oyster Mushroom Blini, Watercress, Beurre Nantais, Petrossian Caviar Pearls

Chartron & Trebuchet, Chablis 2005

Provençal Herb Crusted Lamb Côtelettes

Ronde de Nice, Du Puy Lentils, Pickled Shallots, Amer Picon Jus

Château La Casenove, Masia 2004

Carlsbad Strawberry and Fig Tart

Tarragon Almond Crust, Vanilla Crème Pâtissière, Meringue Bisous

Pichot Touraine, Sparkling Vouvray, NV



Global Bubbles Degustation

Thursday, August 20, 2009

6 to 9:30 p.m.

\$ 75 per person (tax, beverages and gratuity not included)

the regular dinner menu will also be offered

Le Dîner

Baja Prawn Study

Escabeche, Macadamia Sansho Spiced, Bisque Demitasse, Petrossian Trout Caviar

Pacific Rim Sparkling Riesling, NV, Washington State, USA

Almond Tatsoi Crusted Alaskan Halibut

Quinoa Tabouleh, Pepino Melon, Baby Fennel, Verbena Saffron Infusion

Caposaldo Prosecco, NV, Italy

Sea Salt Parsley Scented Veal Tenderloin

Parmesan Puff, Speziato Tartufo Potato Timbale, Maitake Natural Jus

Bouvet, Brut Rosé, NV, France

Warm Mango Blackberry and Pear Torte

Honey Wildflower Gelato, Sesame Tuile

Black Chook, Sparkling Shiraz, NV, Australia