



Indulge This Christmas at the Marine Room

La Jolla, Calif. - (October 13, 2009) – La Jolla’s renowned Marine Room offers a special Christmas day menu. Spend Christmas Day enjoying oceanfront vistas while dining on a menu created by Executive Chef, Bernard Guillas, and Chef de Cuisine, Ron Oliver.

Captivating ocean views are perfectly paired with the culinary masterpieces on the menu. Appetizers include a silky Humboldt Fog Goat Cheese Brûlée, Müeslix Crusted Blue Crab Cake paired with a rich duck confit, and Fruit de Mer Chowder. Entrée items include a succulent Pistachio Butter Basted Australian Lobster Tail, Blood Orange Lavender Glazed Free Range Turkey Breast and hearty Nebraska Center Cut Filet Mignon. To complete the gastronomic experience, the chefs have crafted exquisite desserts such as delicious Kona Kahlua Crème Brûlée, sweet and seasonal Julian Apple Pecan Cake, and the chefs have added a contemporary twist to the ubiquitous Yule Log by adding a decadent grand marnier crème anglaise (copy of full menu follows).

Menu items are priced a la carte and do not include tax and gratuity. The special holiday menu is available from 12 noon. to 7 p.m. on Christmas Day, Friday, December 25. Regular menu will not available.

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

The Marine Room is also the ideal location for a spectacular holiday party. A private room, which seats up to 50 people, features unparalleled views of the azure Pacific Ocean and La Jolla cove, taking dining to new heights of sophistication. For particularly large events, guests have the option of using the entire restaurant for complete buy-outs of up to 200 guests. The full-service catering staff, award-winning chef and sommelier are all on hand to help create the perfect ambience for memories that will last a lifetime.

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 and is owned and operated by the La Jolla Beach & Tennis Club, Inc.

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Christmas Day

Friday, December 25, 2009 from 12 to 7 p.m.

Appetizers

Müeslix Crusted Blue Crab Cake - 17

Black Beluga Lentils, Duck Confit, Butternut Squash, Watercress Tokai Emulsion

Bengali Cashew Spiced Baja Shrimp Cocktail - 18

Whole Wheat Couscous, Coriander, Pickled Mango, Ginger Tomato Jam, Sesame Papadum

Hawaiian Ahi Tuna Rossini - 17

Five Peppercorn Foie, Poached Quince, Pain D'Epices Crisp, Truffle Amaro Sauce

Mascarpone Forest Mushroom Tart - 16

Lamb Prosciutto, Frosted Mountain Berry, White Asparagus, Amarone Vincotto Gastrique

Humboldt Fog Goat Cheese Brûlée - 15

Organic Greens, Sultana Raisin Coulis, Black Walnut Brittle, Carob Vincotto Dressing

Fruit De Mer Chowder - 12

Tarragon Corn Financier, Crispy Lardons, Espelette Chive Oil

Main Courses

Chanterelle Crusted Barramundi - 33

Rose Fingerlings, Heirloom Bacon, Vanilla Leek, Açai Pomegranate Essence

Pistachio Butter Basted Australian Lobster Tail - 48

Candied Shallot Risotto, Linguiça, Pepino Melon, Cremant Saffron Emulsion

Blood Orange Lavender Glazed Free Range Turkey Breast - 32

Cabot Cheddar Bread Pudding, Chestnuts, Kumquat Cranberry Relish, Moscato Thyme Sauce

Country Meadow Rack of Lamb - 38

Truffle Speziato Boniato Pie, Violet Honey Mustard, Pistachios, Madeira Sage Jus

Nebraska Center Cut Filet Mignon - 36

Purple Potato Mash, Pickled Red Onion, St. Agur Bleu, Mission Fig Old Vine Shiraz Reduction

Wattle Seed Spiced Cervena Elk Medallions - 39

Whipped Sunchoke, Rhubarb Chutney, Apple Fritter, Cassis Kirsch Sauce

Desserts - 9

Godiva Chocolate Raspberry Yule Log

Meringue Mushroom, Holly Leaves and Berries, Grand Marnier Anglaise

Caribbean Cobblestone Pie

Rum Raisin and Cardamom Banana Gelato Duet, Plantain Chip, Cashew Crunch, Butterscotch Sauce

Kona Kahlúa Crème Brûlée

Plantain Chips, Roasted Pineapple, Vanilla Sugar Crunch, Star Anise Shortbread

Cappuccino Cheesecake

Tunisian Five Spice Biscotti, Chocolate Coffee Bean, Opal Sambuca Sauce

Julian Apple Pecan Cake

Apple Cider Jam, Calvados Mist, Sunflower Tuile, Dulce de Leche Ice Cream

* applicable sales tax not included