



## **Easter Brunch at The Marine Room**

**La Jolla, Calif. - (January 30, 2008)** – La Jolla’s renowned Marine Room will offer a special Easter buffet. Treat your entire family to a day enjoying oceanfront vistas while dining on a sumptuous buffet created by executive chef Bernard Guillas and chef de cuisine Ron Oliver. Buffet items include Wild Mushroom Frittata, Tangerine Mojito Cured Organic Salmon, Suneli Spiced Sonoma Chicken, Fleur de Sel Herb Roasted Prime Rib and Cardamom Hibiscus Rubbed Leg of Lamb. Macadamia Passion Fruit Cake, Frangelico Coffee Cake, and Spicy Mayan Chocolate Fondant are some of the treats sure to satisfy any sweet tooth (copy of full menu follows).

Cost for the buffet is \$55.00 for adults and \$20.00 for children 12 and under. Prices do not include tax, beverages or gratuity. The buffet will be served from 10:00 a.m. to 4:00 p.m. on Sunday, March 23, 2008.

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

Featuring picturesque views of the ocean, The Marine Room plays host to engagements, anniversary celebrations, and now books wedding ceremonies and receptions – year round. For additional information, contact the catering coordinator at (858) 964.1977, or [MRCatering@MarineRoom.com](mailto:MRCatering@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; (858) 459.7222, [www.MarineRoom.com](http://www.MarineRoom.com).

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**EASTER DAY BUFFET**

Sunday, March 23, 2008

10 a.m. to 4 p.m.

Adults \$55 – Children 12 and Under \$20

*Prices do not include tax, gratuity or beverages.*

**Breakfast Fare**

**From the Bakery**

Blueberry Muffins, Butter Croissant, Apricot Danish, Cinnamon Swirl, Zucchini Nut Bread

**Rolled French Pistachio Crepe**

Sun Dried Currants, Pears, Cactus Honey Crystals

**Wild Mushroom Frittata**

Aged Gruyere, Pancetta, Parsley

**Blue Crab Eggplant Quiche**

Winchester Cumin Gouda, Leeks, Carob Vincotto Sauce

**First Course**

**Mediterranean Charcuterie**

Pistachio Duck Pâté, Prosciutto di Parma, Rosette De Lyon, Pickled Beets, Tapenade, Crusty Bread

**Artisanal American Cheeses**

Sesame Fig Jam, Spicy Pecans, Citrus Sage Ciabatta

**Red Quinoa Tabouleh**

Artichoke, Pepitas, Tomato Confit, Queso Fresco, Coriander Sugar Cane Vinaigrette

**Blue Heron Farms Organic Spring Lettuce**

Moroccan Cured Olives, Candied Pine Nuts, Aged Hollander, Tupelo Verjus, Orchard Fruit and Berries, Fromage Blanc

**From the Sea**

**Ocean Harvest**

Aromatic Scented Shrimp, Stone Crab Claws, North Pacific Oysters

Organic Lemons, Ketel One Cocktail Sauce, Freshly Grated Horseradish

**Tangerine Mojito Cured Organic Salmon**

Black Bean Blinis, Trout Caviar, Crème Fraîche, Whole Wheat Crisp

**Togarashi Pepper Coated Sashimi Ahi Tuna**

Yuzu Bay Scallop Ceviche, Pickled Ginger Chayote Relish, Wasabi Sprouts

**Main Courses**

**La Jolla Seafood Crepe**

Green Peas, Ancho Chile Aioli, Brandied Lobster Cream

**Almond Milk Poached Pacific Sole**

Citrus Ricotta Ravioli, White Port Tarragon, Swiss Chard

**Suneli Spiced Sonoma Chicken**

Oyster Mushrooms, Saffron Pasta Pearls, Vanilla Squash

**Idaho New Potato and Preserved Peach Casserole with Sage Caramelized Onions**

**Spring Root Vegetables with Parsley Lemon Myrtle Oil**

**Dry-Cured Iowa Bacon, Chicken Apple Sausage**

**Rotisserie**

**Fleur De Sel Herb Roasted Prime Rib**

Pommery Mustard, Shallot Marmalade, Old Vine Zinfandel

**Cardamom Hibiscus Rubbed Leg of Lamb**

Rosebud Apricot Chutney, Green Tea Mint Jelly, Black Muscat Reduction

**Pastries**

Macadamia Passion Fruit Cake, Cracked Pepper Strawberry Cheesecake, Frangelico Coffee Cake, Cookies, Easter Eggs

Spicy Mayan Chocolate Fondant, Blue Sky Ranch Lemon Tart, Cardamom Carrot Cake with Cream Cheese Frosting

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(858) 459-7222 2000 Spindrift Drive – La Jolla, CA – 92037

MarineRoom.com