



Winter High Tide Breakfast at the Marine Room

La Jolla, Calif. - (October 29, 2007) – La Jolla’s renowned Marine Room will offer a special Winter High Tide Breakfast kicking off the holiday giving season on Saturday, November 24, 2007 with a special event to benefit Aquatic Adventures.

In support of our local community, 50 percent of the revenue generated during the High Tide Breakfast on November 24 will be donated to Aquatic Adventures, a non-profit organization that educates urban youth about science, the ocean and nature. “Working with Aquatic Adventures is a new and exciting opportunity for the Marine Room,” states executive chef Bernard Guillas. “This unique partnership allows us to encourage the education of local youths in marine science and how their decisions and actions impact the future of our environment.” For every \$500 raised, 50 students are sent aboard a research vessel for a day of scientific seafaring exploration.

The Winter High Tide Breakfast buffets are offered on November 24 and 25, and December 22 and 23, and served from 7 a.m. to 10 a.m. Cost for the buffet is \$32.00 per person and does not include tax or gratuity.

Reservations are recommended and can be made by calling (858) 459.7222.

Recently voted “Best Restaurant with a View” by the readers of San Diego Magazine, the view only gets better during the winter months. Enjoy dramatic surf while dining on a sumptuous buffet created by executive chef Bernard Guillas and chef de cuisine Ron Oliver. Buffet items include a display of chilled seafood, Grand Marnier French Toast, Wild Mushroom Frittata, Organic Virginia Ham Quiche, Buchmann’s Ranch Eggs (cooked to order) and assorted sweet treats (copy of complete menu follows).

Aquatic Adventures educates urban youth about science, the ocean and nature through tuition-free programs, creating the next generation of scientific and environmental leaders. Founded in 1999, Aquatic Adventures operates programs that utilize three strategies: classroom based experiential science programs, intensive after-school and summer programs, and community based-habitat restoration. For more information visit www.AquaticAdventures.org

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 and is owned and operated by the La Jolla Beach & Tennis Club, Inc. For more information, visit www.MarineRoom.com.

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Note to Editors: Photos available upon request.

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High Tide Breakfast 2007

November 24, 25 and December 22, 23
7 a.m. to 10 a.m.

\$ 32.00 per person (tax and gratuity not included)

Cornucopia Sweet and Savory Breads

Assorted Muffins, Croissants, Danish, Cherry Crisp, Banana Bread, Raisin Cinnamon Swirl Bread
Freshly Baked Bread and Bagels

Starters

Ocean's Harvest

Aromatic Scented Shrimp, Stone Crab Claws, North Pacific Oysters, Traditional Accompaniments

Natural Pacific Salmon Trilogy

Tangerine Zaatar Spiced, Hickory Smoked, Vanilla Rum Cured
Whole Wheat Blinis, Toast Points, Red Onion Tomato Relish, Tobiko Caviar, Lemon Crème Fraîche

Charcuterie

House Pâté Selection, Prosciutto di Parma, Saussisson Sec, Shaved Fennel Salad, Figs, Tapenade, Crusty Bread

Hand Crafted Rustic Cheeses

Sun Dried Stone Fruits, Walnuts, Toasted Baguette Rounds

Seasonal Harvest Fruit Platter

Honey Spiced Yogurt

Moroccan Cumin Couscous Salad

Roasted Root Vegetable Ratatouille, Raisins, Almonds, Mint

Entrées

Grand Marnier Flavored French Toast

Sliced Bananas, Berries, Toasted Almonds, Whipped Cream, Maple Syrup, Fruit Compote

Classic Cheese Blintz

Preserved Blueberries, Bourbon Sugarcane Sauce

The Favorites

Apple Smoked Bacon, Sweet Fennel-Chicken Sausage

Wild Mushroom Frittata

Aged Gruyere, Pancetta, Parsley

Organic Virginia Ham Quiche

Hollander Cheese, Leeks, Carob Vincotto Currant Sauce

Caramelized Onion and Potato Casserole

Sun Dried Plums, Toasted Pecans

Buchmann's Ranch Eggs

Cooked to order with your choice of:

Bay Shrimp, Crab Meat, Honey Smoked Ham, Mushrooms, Scallions, Bell Peppers, Salsa Fresca, Cheeses

Dessert

Marine Room Signature Bread Pudding with Bourbon Spiced Crème Anglaise

Blue Sky Ranch Organic Lemon Tart

Coffee Kahlua Sponge Cake

Classic New York Cheesecake with Fruit Compote

Macadamia Passion Fruit Cake

Callebaut Bittersweet Chocolate Cake

Mighty Leaf Tea, Coffee, Fresh Squeezed Orange Juice

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