



### **Winter High Tide Breakfast at the Marine Room**

**La Jolla, Calif. - (August 18, 2008)** – Experience La Jolla’s renowned Marine Room during the upcoming winter high tide breakfast dates:

November 14, 15 and 16, 2008

December 13 and 14, 2008

January 10 and 11, 2009

February 7 and 8, 2009

The Winter High Tide Breakfast buffet will be offered from 7 a.m. to 10 a.m. Cost for the buffet is \$32.00 per person and does not include tax, beverages or gratuity.

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

Consistently 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).

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](http://www.MarineRoom.com).

# # #

**Note to Editors: Photos available upon request.**

**Media Contact:**

Sara DeYoung, marketing / communications specialist

La Jolla Beach & Tennis Club

(858) 551.4639

[sdeyoung@ljbtc.com](mailto:sdeyoung@ljbtc.com)



## **High Tide Breakfast**

November 14, 15 and 16, 2008

December 13 and 14, 2008

January 10 and 11, 2009

February 7 and 8, 2009

7 a.m. to 10 a.m.

\$ 32 per person (tax, beverages, 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**

Pomelo Anise Spiced, Peppered Hickory Smoked, Juniper Aquavit Cured

Buckwheat 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

#### **Maple Almond 5-Spice Granola**

Harvest Fruit Cocktail, Organic Mediterranean Yogurt, Rosebud Honey

#### **Vanilla Scented Pasta Pearls**

Blue Crab, Eggplant, Tomato Confit, Golden Raisins, 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** with 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 Hibiscus Lemon Tart, Coffee Kahlúa Sponge Cake

Rompope Eggnog Nutmeg Cheesecake, Macadamia Passion Fruit Cake

Callebaut Bittersweet Chocolate Cake

Mighty Leaf Tea, Coffee, Fresh Squeezed Orange Juice

---

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.

---