



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

**La Jolla, Calif.** (September 9, 2009) – Experience La Jolla’s renowned Marine Room during the upcoming winter high tide breakfast dates. Consistently voted best restaurant with a view - 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, Wild Mushroom Frittata, Julian Apple and Tart Cherry Cheese Blintzes, Virginia Ham Quiche and assorted sweet treats (copy of complete menu follows).

Saturday, October 17 and Sunday, October 18 from 7 to 10:30 a.m.

Saturday, November 14 from 7 to 10:30 a.m.

Saturday, December 5 from 8 to 11 a.m.

Sunday, December 6 from 10 a.m. to 2 p.m. (Sunday Holiday Brunch Buffet)

Tuesday, December 29 and Wednesday, December 30 from 7 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.

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).

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

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### **High Tide Breakfast Buffet**

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

Saturday, October 17 and Sunday, October 18 from 7 to 10:30 a.m.

Saturday, November 14 from 7 to 10:30 a.m.

Saturday, December 5 from 8 to 11 a.m.

**Sunday, December 6 from 10 a.m. to 2 p.m. (Sunday Brunch Buffet)**

Tuesday, December 29 and Wednesday, December 30 from 7 to 10 a.m.

### **Starters**

#### **Cornucopia Sweet and Savory Breads**

*Citron Poppy Seed Muffins, Almond Croissants, Apricot Danish, Pain Chocolat*

*Cranberry Nut Bread Raisin Cinnamon Roll, Temecula Honey Butter*

**Ocean's Harvest:** *Aromatic Scented Shrimp, Stone Crab Claws, Bay Scallops Ceviche*

*Hendricks's Gin Cocktail Sauce, Organic Lemons, Blue Corn Chips*

#### **Tangerine Star Anise Hickory Smoked Pacific Salmon**

*Lang's Bagel Chips, Green Tomato Relish, Masago Pearls, Vermont Crème Fraîche*

**Charcuterie:** *Pistachio Duck Terrine, Pork Rillettes, Prosciutto di Parma, Saussisson Sec*

*Shaved Fennel Salad, Figs, Tapenade, Crusty Bread*

#### **Artisanal American Cheese Board**

*Mustard Seed Stone Fruit Preserve, Ciabatta Crostini, Maple Walnuts*

#### **Agave Pepitas 5-Spice Granola**

*Harvest Fruit Cocktail, Organic Mediterranean Yogurt, Rosebud Jam*

#### **Sage Roasted Jidori Chicken Salad**

*Fingerlings, Olives, Eggplant, Tomato Confit, Golden Raisins, Aged Ambrosante Sherry*

#### **Lemoncello Saffron Tabouleh**

*Candied Root Vegetables, Feta Cheese, Tarragon Dressing*

### **Entrées**

#### **Mandarin Imperial French Toast**

*Fruit Compote, Bananas, Strawberries, Toasted Pecan, Whipped Cream, Maple Syrup*

#### **Julian Apple and Tart Cherry Cheese Blintz**

*Meyers Rum Sugarcane Sauce*

#### **Iowa Apple Smoked Bacon, California Chicken Sausage**

#### **Wild Mushroom Frittata**

*Aged Gruyère, Pancetta, Parsley*

#### **Organic Virginia Ham Quiche**

*Hollander Cheese, Leeks, Carob Vincotto Currant Sauce*

#### **Caramelized Red Onion and Yukon Potato Casserole**

*Sun Dried Plums, Pistachios*

#### **Buchmann's Ranch Eggs, Cooked to order with your choice of:**

*Bay Shrimp, Crab Meat, Black Forest Ham, Linguiça*

*Mushrooms, Scallions, Bell Peppers, Salsa Fresca, Cheese*

#### **Dessert**

*Marine Room Signature Bread Pudding with Drambuie Crème Anglaise, Blue Sky Ranch Organic*

*Passion Fruit Tart, Baileys Mocha Sponge Cake, Tahitian Vanilla Cheesecake, Callebaut Bittersweet*

*Chocolate Fondant, Heritage Cookies*

**Mighty Leaf Tea, Coffee, Freshly Squeezed Orange Juice**



### **High Tide Holiday Sunday Brunch**

\$ 32.00 per person (tax, beverages and gratuity not included)  
Sunday, December 6 from 10 a.m. to 2 p.m.

#### **Starters**

##### **Cornucopia Sweet and Savory Breads**

*Citron Poppy Seed Muffins, Almond Croissants, Apricot Danish, Pain Chocolat, Cranberry Nut Bread, Raisin Cinnamon Roll, Temecula Honey Butter*

**Ocean's Harvest:** *Aromatic Scented Shrimp, Stone Crab Claws, Bay Scallops Ceviche, Hendricks's Gin Cocktail Sauce, Organic Lemons, Blue Corn Chips*

##### **Tangerine Star Anise Hickory Smoked Pacific Salmon**

*Lang's Bagel Chips, Green Tomato Relish, Masago Pearls, Vermont Crème Fraîche*

**Charcuterie:** *Pistachio Duck Terrine, Pork Rillettes, Prosciutto di Parma, Saussisson Sec, Shaved Fennel Salad, Figs, Tapenade, Crusty Bread*

##### **Artisanal American Cheese Board**

*Mustard Seed Stone Fruit Preserve, Ciabatta Crostini, Maple Walnuts*

##### **Blue Heron Farms Organic Spring Lettuce**

*Peri Peri Olives, Marcona Almonds, Petit Basque, Saffron Tangerine Dressing*

##### **Winter Fruit Harvest and Berries**

*Espelette Date Sugar Yogurt*

##### **Sage Roasted Duck Confit Salad**

*Fingerlings, Olives, Tomato Confit, Golden Raisins, Aged Ambrosante Sherry*

##### **Lemoncello Saffron Tabouleh**

*Candied Root Vegetables, Feta Cheese, Tarragon Dressing*

#### **Entrées**

##### **La Jolla Seafood Crêpe**

*Green Peas, Ancho Chile Aioli, Brandied Lobster Cream*

##### **Dill Pollen Sunflower Crusted Petrale Sole**

*Fingerlings, Glazed Carrots, Edamame, Grapefruit Aquavit Butter*

##### **Ras El Hanout Fulton Farm Chicken**

*Chick Pea Tomato Tagine, Golden Raisin, Rose Petal Jus*

##### **Organic Virginia Ham Quiche**

*Hollander Cheese, Leeks, Carob Vincotto Currant Sauce*

##### **Caramelized Red Onion and Yukon Potato Casserole**

*Sun Dried Plums, Pistachios*

**The Classics:** *Iowa Apple Smoked Bacon, California Chicken Sausage*

**Rotisserie:** *Fleur De Sel Roasted Brandt Beef Prime Rib*

*Cassis Mustard, Cipollini Marmalade, Fortified Petite Syrah*

**Buchmann's Ranch Eggs** *Cooked to order with your choice of: Bay Shrimp, Crab Meat, Black Forest Ham, Linguça, Mushrooms, Scallions, Bell Peppers, Salsa Fresca, Cheese*

#### **Dessert**

*Marine Room Signature Bread Pudding with Drambuie Crème Anglaise, Blue Sky Ranch Organic Passion Fruit Tart, Baileys Mocha Sponge Cake, Tahitian Vanilla Cheesecake, Callebaut Bittersweet Chocolate Fondant, Heritage Cookies*

**Mighty Leaf Tea, Coffee, Freshly Squeezed Orange Juice**