



High Tide Dinners and Happy Hour at The Marine Room

La Jolla, Calif. - (April 22, 2009) – Experience La Jolla’s renowned Marine Room during the upcoming summer high tide dinners as Mother Nature features dramatic surf crashing against the floor to ceiling windows. Consistently voted best restaurant with a view - the view only gets better during the summer months.

Summer 2009 High Tide Dinner dates:

Friday, May 22 – Tuesday, May 26

Friday, June 19 – Wednesday, June 24

Saturday, July 4

Saturday, July 18 – Thursday, July 23

Sunday, August 16 – Friday, August 21

Dinner is served nightly on Sunday through Thursday from 6 p.m. to 9:30 p.m., and Friday and Saturday from 6 p.m. to 10 p.m. The regular menu will be available, featuring seasonal specials.

Enjoy captivating sunsets and food and drink specials during the weeknight Happy Hour, offered Monday through Friday from 4 to 6 p.m. On Thursdays and Fridays you can savor two for one “lounge items” including Lemon Thyme Scented Avocado Fritters, Maine Lobster Bisque Shooters and Spinach Wrapped Pacific Oysters during Happy Hour. (complete menu follows)

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

#

Media Contact:

Sara DeYoung, marketing / communications specialist

La Jolla Beach & Tennis Club

(858) 551.4639

sdeyoung@ljbtc.com



Lounge Menu

Available nightly during business hours

Happy Hour: Monday to Friday 4 to 6 p.m.

Two for one "lounge items" on Thursday & Friday during Happy Hour

Lounge Items - \$ 12 each

Pumpkin Seed Annatto Crusted Blue Crab Cake

Yam Soba Noodle, Serrano Ham, Tangerine Lace, Violet Acai Berry Infusion

Lemon Thyme Scented Avocado Fritters

Sea Salt Flakes, Ancho Chile Dip

Spinach Wrapped Pacific Oysters

Lobster Mousse, Caviar Quintet, Lemon Myrtle, Beurre Blanc

Macadamia Dukkah Crusted Shrimp Lollipop

Andouille Sausage, Saffron Artichoke Aioli

Wattleseed Coated Dry Aged Brandt Beef Carpaccio

Vermont Clothbound Cheddar, Watercress, Fig Vincotto, Horseradish Oil, Tamarind Pate de Fruit

Five Spring Mushrooms

Sage Apricot Biscotti, Micro Kohlrabi, Smoked Almonds, Vino Santo Angelica Reduction

Maine Lobster Bisque Shooters

Yuzu Foam, Fennel Pollen Dust

Ahi Tuna Tiger Eye

Mango, Seaweed, Wasabi, Pickled Ginger, Cashew Mint Pesto

Artisan Cheese

Walnut Fig Jam, Green Apple Paste, Ciabatta Crisp

Specialty Cocktails

Ron's Charm – "Mekong Mint" - \$ 14

Hand-Crafted Cocktail and Wine Charm, Designed by Chef de Cuisine Ron Oliver

Grand Mandarin Martini - \$ 12

Hangar One Mandarin, Grand Marnier, Orange Juice

Red Tide - \$ 12

Grey Goose La Poire, Pineapple Juice, Cranberry Juice, Peach Schnapps

Green Flash - \$ 12

Hangar One Lime, Sour Apple, Pear Juice, Fresh Mint Leaves

Pacific Paradise Martini - \$ 12

Grey Goose La Poire, St-Germaine, White Grapefruit Juice

Blueberry Lemondrop Martini - \$ 12

Stolichnaya Blueberry Vodka, Blue Curacao, Sweet and Sour, Fresh Lemon Squeeze

Mango Mai Tai - \$ 12

Cruzan Mango Rum, Myers Dark Rum, Amaretto, Pineapple Juice

The Cantognac - \$ 12

Remy Martin V.S.O.P, Fresh Squeezed Lemon, Ginger Liqueur

Specialty Coffees - \$ 9 each

The Cove *Bailey's Irish Cream and Frangelico*

Marine Layer *Grand Marnier and Amaretto*

White Caps *Peppermint Liqueur and Tia Maria*

* applicable sales tax not included