



### **Marine Room Offers Special Holiday Cheer During Lunch**

**La Jolla, Calif.** - (October 19, 2007) – The holidays are a time of friends, family and celebration. What better way to indulge than with lunch at The Marine Room? During the month of December The Marine Room will open for lunch from 11:30 a.m. to 2:00 p.m. on Wednesdays, Thursdays and Fridays (prior to Christmas day) so that everyone can experience the magic of the winter holidays along with the spectacular panoramic views of the Pacific. Executive Chef, Bernard Guillas and Chef de Cuisine, Ron Oliver have created a special holiday lunch menu sure to tempt you into creating your own holiday tradition at The Marine Room. (Copy of complete menu follows).

Located directly on the sands of La Jolla Shores the Marine Room allows diners to enjoy sweeping views of the coastline while waves roll right up to the windows. Patrons seated window-side during an unusually high tide can savor the food as the surf cascades off windows only a few inches away.

The Marine Room has received awards for “Best of the Best, Money No Object”, "Best Restaurant with a View", "Most Romantic Restaurant” and “Best Service”. Additionally, Wine Spectator Magazine recently recognized their wine program with an Award of Excellence.

Reservations can be made by calling (858) 459.7222. For more information, visit [www.MarineRoom.com](http://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 and is owned and operated by the La Jolla Beach & Tennis Club, Inc.

Note to Editors: Photos available upon request.

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**December Lunch Menu**

Available Wednesday, Thursday and Friday 11:30 a.m. to 2:00 p.m.  
December 5, 6, 7, 12, 13, 14, 19, 20 and 21

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**Appetizers**

**Seven Grain Sumac Coated Blue Crab Cake - 14**

Beluga Lentils, Butternut Squash, Serrano Ham, Rose Geranium Muscat

**Wild Baja Prawn Beignet - 15**

Red Quinoa Eggplant Timbale, Coriander Sprouts, Pine Nuts, Ancho Chili Emulsion

**Verbena Horseradish Cured Kobe Beef Carpaccio - 12**

Cocoa Nibs, Roomano, Watercress, Minus 8 Icewine, Granny Smith Pate de Fruit

**Seasonal Forest Mushrooms - 13**

Date~Thyme Biscotti, Arugula, Smoked Almonds, 20 Year Old Royal Ambrosante Sherry

**Blue Heron Farm Magenta ~ Mâche Salad - 10**

Fig Marmalade, Vintage Hollander Gouda, Sage Ciabatta Crisp, Tupelo Verjus Vinaigrette

**Signature Maine Lobster Bisque - 11**

Enokis, Crispy Pancetta, Yuzu Cream, Pepitas Twist

**Entrees**

**Duart Loch Scottish Salmon - 19**

Fingerlings, Saffron Braised Fennel, Linguica, Espelette Pomegranate Sauce

**Fennel Pollen Coated Diver Scallops - 21**

Lemongrass Crab Risotto, Honshimeji, Persimmons, Saffron Verjus Butter

**Classic Seafood Crêpes - 18**

Shrimp, Sea Bass, Crabmeat, Crimini, Lobster Corail Sauce

**Kalbi Glazed Natural Chicken Salad - 16**

Butter Lettuce, King Oyster Mushroom Fritter, Asian Pear, Cashew Cilantro Vinaigrette

**Midwestern Black Angus Filet Mignon - 19**

Purple Potato, Andante Triple Cream, Pickled Onion Jam, Peppered Shiraz Reduction

**Hazelnut Suneli Crusted Bone In Lamb Ribeye - 21**

Wild Mushroom Bread Pudding, Rosebud Jam, Saperavi Sage Glaze

**Desserts - 10**

**Espresso and Vanilla Bean Cobblestone Pie**

Toasted Hazelnuts, Chocolate Nuggets, Hot Butterscotch Sauce

**Nutella Frangelico Crème Brûlée**

Star Anise Palmier, Pineapple Confit, Cane Sugar Brittle

**Heirloom Apple~Preserved Fig Cobbler**

Pecan Crumble, Cardamom Caramel Ice Cream, Balzebu 25 Year Balsamic

**Sorbet Trifecta**

Mara des Bois Strawberry, Rosewater Mango, Fallbrook Blood Orange

**El Rey Chocolate Mousse Cake**

Spicy Cocoa Nibs, Mint Syrup, Pistachio Tuile, Morello Cherry Coulis

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La Jolla, CA 92037

MarineRoom.com