



Marine Room Offers Special Holiday Cheer During Lunch

La Jolla, Calif. - (September 15, 2009) – Gather your friends, family and colleagues for a festive holiday luncheon at The Marine Room this winter. During the month of December, The Marine Room will open for lunch from 11:30 a.m. to 2 p.m. on Wednesdays, Thursdays and Fridays, 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 featuring seasonal treats such as Classic Seafood Crepes, Nebraska Center Cut Filet Mignon, Cashew Spiced Baja Shrimp Cocktail, and Three Layered Callebaut Chocolate Mousse. (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", "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. Executive Chef Bernard Guillas has been recognized as Chef of the Year by Chef Magazine, and Best Chef in San Diego by the San Diego California Restaurant Association.

The Marine Room also offers a private room perfect for a more intimate event. This distinctive room, which seats up to 50 guests, features unparalleled views of the azure Pacific Ocean and La Jolla cove, taking dining to new heights of sophistication.

Reservations can be made by calling (858) 459.7222. For more 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 and is owned and operated by the La Jolla Beach & Tennis Club, Inc.

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Marine Room Holiday Lunch Menu

Wednesdays, Thursdays, and Fridays in December : December 2 to 4, 9 to 11, and 16 to 18, 2009
11:30 a.m. to 2 p.m.

Appetizers

Mueslix Coated Blue Crab Cake - 11

Black Beluga Lentils, Duck Confit, Butternut Squash, Watercress Tokai Emulsion

Bengali Cashew Spiced Baja Shrimp Cocktail - 15

*Whole Wheat Couscous, Coriander, Pickled Mango, Ginger Tomato Jam
Sesame Papadum*

Brandt Farm Braised Beef Cheeks - 13

Celery Root Tian, Pain D'Epices, Pickled Crabapple, Petite Syrah Jus

3 Winter Mushrooms - 12

Chanterelles, King Trumpets, Hen of the Woods, Thyme Date Biscotti, Black Truffle, Marsala Reduction

Humboldt Fog Goat Cheese Brûlée - 10

Organic Greens, Sultana Raisin Jam, Black Walnut Brittle, Carob Vincotto Dressing

Signature Maine Lobster Bisque - 11

Enokis, Crispy Pancetta, Yuzu Cream, Espelette Pepper Twist

Entrees

Pomegranate Macadamia Coated Tasmanian Steelhead - 19

Red Quinoa Timbale, Baby Bok Choy, Semi Dried Tomato, White Port Chervil Essence

Peri Peri Dusted Maine Diver Scallops - 21

Buttercup Squash Risotto, Maitake, Asparagus, Saffron Verjus Emulsion

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*

Nebraska Center Cut Filet Mignon - 19

*Purple Potato Mash, Pickled Red Onion, St. Agur Bleu
Mission Fig Old Vine Shiraz Reduction*

Pistachio Dukkah Crusted Bone-in Lamb Ribeye - 21

Speziato Boniato Pie, Violet Honey Mustard, Haricot Vert, Madeira Sage Jus

Desserts

Espresso and Vanilla Bean Cobblestone Pie - 9

Toasted Hazelnuts, Chocolate Nuggets, Hot Butterscotch

Kona Kahlúa Crème Brûlée - 9

Plantain Chips, Roasted Pineapple, Cassia Sugar Crunch, Grain of Paradise Shortbread

Dulce de Leche Caramel Cheesecake - 9

Almond Financier, Star Anise Poached Pear, Mirabelle Sauce

Three Layered Callebaut Chocolate Mousse - 9

Cocoa Nibs, Plum Sesame Brittle, Red Currant Coulis

Sorbet Trifecta - 9

Port Blackberry, Peppered Blood Orange, Apple Green Tea