



Local Chefs Raise Over \$4,000 for the San Pasqual Academy at La Jolla Chef Dinner

La Jolla, Calif. - (October 16, 2007) – On Thursday, October 10, 2007, Executive chef, Bernard Guillas and chef de cuisine Ron Oliver, of The Marine Room Restaurant hosted 10 of La Jolla’s best chefs for a night of culinary collaboration to raise \$4,080.00 for the San Pasqual Academy.

Chefs Bernard and Ron were joined by Michele, Don and Annemarie Coulon (Michele Coulon Dessertier), Evan Cruz (Roy’s La Jolla), Tony DiSalvo (Jack’s La Jolla), Trey Foshee (George’s California Modern), Jesse Frost (Estancia La Jolla Hotel & Spa), Jeff Jackson (The Lodge at Torrey Pines), Ryan Johnston (Fresh[er]), Jason Knibb (NINE-TEN), Damaso Lee (Trattoria Acqua) and Stephen Window (Roppongi).

The evening began with a champagne hors d’oeuvres reception at 6:30 p.m. followed by a six-course dinner at 7:15 p.m. Guests were seated table d’hôte style for dinner (family-style) which allowed the 136 patrons in attendance to interact with one another while enjoying a mélange of gastronomic delights. The evening’s proceeds were directly donated to the San Pasqual Academy to benefit the Slow Food movement. (Copy of complete menu follows)

“I am thrilled with how this event was received by the guests and the chefs alike,” stated executive chef Bernard Guillas. “It was a pleasure working with such an elite group of chefs for a worthwhile cause.”

The San Pasqual Academy, one of the first residential education campuses designed specifically for foster teens in the nation, is developing a one-acre Student and Community Garden and the beginnings of a 20-acre student farm.

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. Reservations can be made by calling (858) 459.7222. For more information, visit www.MarineRoom.com.

Note to Editors: Photos available upon request.

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The Marine Room
LA JOLLA, CALIFORNIA

La Jolla Chef Dinner

Wednesday, October 10, 2007
Reception, 6:30 p.m. Dinner, 7:15 p.m.
\$ 95 per person (tax and gratuity not included)

Amuse Bouche Champagne Reception

First of The Season Spiny Lobster Roulade
Evan Cruz, Roy's La Jolla

House Dry-Cured Chorizo, Octopus & Sweet Potato Skewers
Ryan Johnston, Fresh[er]

Celery Root Velouté, Black Truffle Raviolini, Butterscotch, Sage
Tony Di Salvo, Jack's La Jolla

Juniper Crusted Bison Tenderloin, Guinness, Pickled Onions, Golden Raisins, Pumpnickel
Jesse Frost, Estancia La Jolla Hotel & Spa

Scallop Ceviche Martini
Damaso Lee, Trattoria Acqua

Dinner Menu

Roasted Baby Beets
Pistachio Powder, Haricot Vert, Liquid Chevre, Baby Arugula
Jason Knibb, NINE-TEN

Buttercup Squash Nectar
Goji Berries, Fromage Blanc, Carob Vincotto
Bernard Guillas and Ron Oliver, The Marine Room

Farmed Loch Duart Salmon Fillet
Organic Fennel, Ginger Carrot Vinaigrette
Stephen Window, Roppongi

Renaissance Pasticcio of Tortellini
Meatballs and Cinnamon Cream, Duck Sauce finished with its Liver
Jeff Jackson, The Lodge at Torrey Pines

Winchester Sharp Gouda
Date-Quince Mousse, Apple Salad
Trey Foshee, George's California Modern

Torte Lion Belge
Passion Tartes with White Chocolate Mousse
Organic Banana Cupcakes, Cappuccino Crème Cookies
Spicy Fresh Raspberry Zinfandel Sauce
Michele Coulon, Michele Coulon Dessertier

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