



## Stimulating Tasting Menus for a Scintillating Value

**La Jolla, Calif. - (May 18, 2009)** – Executive Chef Bernard Guillas is offering two exceptional tasting menus every week that will stimulate your senses while you stimulate the economy.

**The Lobster Menu** is available every Monday from 6 to 9:30 p.m. The three-course menu starts with the choice of a Blue Heron Farm Magenta Salad or Winter Forest Mushroom Soup. Then select one of three different lobster preparations including: Guava Kalbi Glazed, Pistachio Butter Basted or Fennel Pollen Spiced Lobster Tail. The meal concludes with a decadent dessert "Trilogy". (Copy of complete menu follows).

The menu is \$40 per person for food only or \$55 with wine pairings (tax, gratuity and beverages not included), and will be offered from 6 to 9:30 p.m. on Monday evenings. The regular dinner menu will also be available.

**The Passport to the Seasons Menu** is available Tuesday through Thursday 6 to 9:30 p.m. Pack your appetite and embark on a culinary excursion as the chefs "Welcome" you with tantalizing appetizer selections that include Fiji Macadamia Spiced Wild Prawns, Fallbrook Blue Heron Farm Organic Greens, and Signature Maine Lobster Bisque. "The Journey" of entrée selections includes Pomegranate Cashew Crunch Organic Salmon, Peri Peri Spiced Maine Diver Scallops, and Black Angus Filet Mignon. Finally, enjoy a dessert "Trilogy" to complete your journey. (Copy of complete menu follows).

The menu is \$40 per person for food only or \$55 with wine pairings (tax, gratuity and beverages not included), and will be offered from 6 to 9:30 p.m. on Tuesday, Wednesday and Thursday evenings. The regular dinner menu will also be available.

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

###

### Media Contact:

Sara DeYoung, marketing / communications specialist  
La Jolla Beach & Tennis Club  
(858) 551.4639  
[sdeyoung@ljbtc.com](mailto:sdeyoung@ljbtc.com)



**Monday Lobster Night**  
Every Monday (holidays excluded)  
6 to 9:30 p.m.

\$40 per person food only (tax, beverages and gratuity not included)  
\$55 per person with wine pairing, served with appetizer and entrée course  
(tax, beverages and gratuity not included)

**Bon Voyage**

choice of...

**Blue Heron Farm Magenta Salad**

*Vella Dry Jack, Pickled Beets, Sage Ciabatta Crisp, Date Coulis, Tupelo Verjus Dressing*  
(Roederer Estate, Brut, Mendocino)

**Winter Forest Mushroom Soup**

*Pancetta, Anise Fromage Blanc, Parsley Truffle Oil, Frosted Huckleberries*  
(Roederer Estate, Brut, Mendocino)

**The Catch**

choice of...

**Guava Kalbi Glazed Lobster Tail**

*Asian Crab Risotto, Daikon Mango Salad, White Port Hibiscus Sauce*  
(Matanzas Creek, Chardonnay, Sonoma Valley)

**Pistachio Butter Basted Lobster Tail**

*Red Quinoa Tian, Heirloom Melon, Micro Kohlrabi, Buddha Hand Essence*  
(2005 Chablis, Chartron & Trebuchet)

**Fennel Pollen Spiced Lobster Tail**

*Boniatto Timbale, Tomato Confit, Linguça, Maltese Orange Saffron Infusion*  
(2003 Pinot Gris, Beblenheim, Domaine Bott-Geyl, Alsace)

**Journey's End**

**"Trilogy"**

*Almond Amarula Crème Brûlée*  
*Valrhona Chocolate Crunch*  
*Hibiscus Lemon Tart*



### **Passport to the Seasons**

Tuesday through Thursday (holidays excluded)

\$ 40 per person (tax, beverages and gratuity not included)

\$ 55 per person with wine pairings (tax, beverages and gratuity not included)

**Due to the seasonal nature of these items and the chefs' dedication to serving the freshest ingredients, this is a sample menu only and subject to change frequently.**

#### **Welcome**

choice of...

#### **Fiji Macadamia Spiced Wild Prawns**

*Whole Wheat Couscous, Espelette Aioli, Mint Sprouts, Ginger Papaya Preserve*

#### **Fallbrook Blue Heron Farm Organic Greens**

*Vella Dry Jack, Malted Date Coulis, Ciabatta Crisp, Tupelo Verjus Dressing*

#### **Signature Maine Lobster Bisque**

*Enokis, Pancetta, Yuzu Cream, Sunflower Twist*

#### **The Journey**

choice of...

#### **Pomegranate Cashew Crunch Organic King Salmon**

*Red Quinoa Timbale, Baby Bok Choy, Gooseberry  
Buddha Hand Essence*

#### **Peri Peri Spiced Maine Diver Scallops**

*Kabocha Millet Tian, Vanilla Braised Leek, Kohlrabi Sprouts  
Maltese Orange Saffron Emulsion*

#### **Black Angus Center Cut Filet Mignon**

*Cumin Gouda Potato, Guajillo Butter, Mountain Berry Chutney  
Petite Syrah Glaze*

#### **Sweet Surrender**

#### **“Trilogy”**

*Almond Amarula Crème Brulee*

*Gianduja Chocolate Crunch*

*Honey Crystal Peach Gelato*