



Celebrate Mother's Day at The Marine Room

La Jolla, Calif. - (March 03, 2008) – La Jolla's renowned Marine Room will offer a special Mother's Day menu. Treat your mother to a day enjoying oceanfront vistas while dining on a menu created by executive chef Bernard Guillas and chef de cuisine Ron Oliver. Appetizers include Wild Prawn Study, Blue Heron Farm Meli Melo Salad, and Organic Sweet Corn Lobster Bisque. Entrées include Pecan Butter Basted Lobster Tail, Maple Chile Smoked King Salmon, Midwestern Angus Filet Mignon and Kalamata Raisin Crusted Country Meadow Lamb Chops. A Triple Layer Chocolate Mousse Cake, Carlsbad Strawberry and Peach Cobbler and Dulce de Leche Cheesecake are some of the sweet treats offered to end the meal (copy of full menu follows).

Menu items are priced a la carte and do not include tax and gratuity. Available from 11:30 a.m. to 8:00 p.m. on Mother's Day, Sunday, May 11, 2008.

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

Featuring picturesque views of the ocean, The Marine Room plays host to engagements, anniversary celebrations, and now books wedding ceremonies and receptions – year round. For more information, contact the catering coordinator at (858) 964.1977, or MRCatering@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; (858) 459.7222, www.MarineRoom.com.

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LA JOLLA, CALIFORNIA

MOTHER'S DAY

Sunday, May 11, 2008

11:30 a.m. to 8 p.m.

APPETIZERS

Wild Prawn Study - 17

Bisque Cappuccino, Zaatar Lollipop, Yuzu Escabeche, Eggplant Bulgur Tian

Warm Wild Mushroom Terrine - 15

Shaved Artichoke, Speziato Tartufo Cheese, Tangerine Lace, 20 Year Old Royal Ambrosante

Watercress Blue Crab Timbale - 16

Lilikoi Carrot Soup, Star Fruit, Ginger Caviar, Lemon Myrtle Oil

Almond Milk Braised Veal Cheeks - 17

Roasted Apple, Royal Trumpets, Purple Cauliflower, Sauternes Reduction

Blue Heron Farm Meli Melo Salad - 15

Rosebud Jam, Macadamia Brittle, Aged Hollander, Pomegranate Mustard Seed Vinaigrette

Organic Sweet Corn Lobster Bisque - 14

Lemon Thyme Financier, Espelette Fromage Blanc, Pancetta

ENTREES

Pecan Butter Basted Lobster Tail - 39

Corail Risotto, Linguica, Heirloom Melon, White Port Verbena Essence

Leek Fennel Pollen Coated Alaskan Halibut - 33

Quinoa Tabouleh, Tomato Confit, Serrano Ham, Chartreuse Verjus

Maple Chile Smoked King Salmon - 29

Whipped Boniato, Bok Choy, Honshimeji Fritter, Plantation Rum Emulsion

Kalamata Raisin Crusted Country Meadow Lamb Chops - 34

Kabocha Spoon Bread, Asparagus, Pickled Shallots, Elysian Black Muscat

Midwestern Angus Filet Mignon - 36

Hazelnut Potato Pie, Andante Triple Cream, Cipollini, Fig Amarone Glaze

Walnut Suneli Spiced Sonoma Chicken Breast - 27

Bamboo Rice, Yellow Wax Beans, Kumquat, Aromatic Vya Vermouth Jus

DESSERTS - 9

Kona Kahlua Crème Brûlée

Pineapple Confit, Cardamom Shortbread, Plantain Chip

Triple Layer Chocolate Mousse Cake

Pecan Macaroon, Mara Des Bois, Candied Violets

Signature Cobblestone Pie

Coffee Ice Cream, Hazelnuts, Chocolate Nuggets, Hot Whiskey Butterscotch

Carlsbad Strawberry and Peach Cobbler

Tahitian Vanilla Bean Gelato, Pistachio Tuile, Dolce Spritz

Dulce De Leche Cheesecake

Tunisian Spice Biscotti, Green Apple Coulis

Pomegranate Lemon Tart

Meringue Kiss, Indian Mint Syrup, Lychee Sorbet

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(858) 459-7222 2000 Spindrift Drive – La Jolla, CA – 92037

MarineRoom.com