



### **Celebrate Mother's Day at The Marine Room**

**La Jolla, Calif. - (April 14, 2009)** – 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 Warm Wild Mushroom Terrine, Watercress Blue Crab Timbale and Organic Sweet Corn Lobster Bisque. Entrées include Pistachio Butter Basted Lobster Tail, Verbena Gooseberry Glazed Arctic Char and Midwestern Angus Filet Mignon. Mango Raspberry Crème Brûlée, Ibarra Aztec Chocolate Cake and Carlsbad Strawberry and Peach Cobbler 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 7:00 p.m. on Mother's Day, Sunday, May 10, 2009.

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; (858) 459.7222, [www.MarineRoom.com](http://www.MarineRoom.com).

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## Mother's Day - Sunday, May 10, 2009

11:30 a.m. to 7:00 p.m.

### Appetizers

**Sansho Seven Spice Baja Prawn and Scallop - 17**

*Kabocha Millet, Kumquat, Kohlrabi Sprouts, Buddha Hand Reduction*

**Warm Wild Mushroom Terrine - 14**

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

**Watercress Blue Crab Timbale - 15**

*Lilikoï Carrot Soup, Black Lentils, Petrossian Trout Pearls, Meyer Lemon Oil*

**Amerr Picon Braised Brandt Beef Cheeks - 16**

*Poached Fig, Chanterelles, Pain D'Epices, Truffled Vincotto*

**Blue Heron Farm Organic Leaves - 13**

*Tart Cherry Jam, Pecan Brittle, Wisconsin Pleasant Ridge Reserve, Pomegranate Mustard Seed Vinaigrette*

**Organic Sweet Corn Lobster Bisque - 12**

*Thyme Financier, Espelette Fromage Blanc, Pancetta*

### Entrees

**Pistachio Butter Basted Australian Lobster Tail - 39**

*Corail Fennel Potato, Habanero Chile Sausage, Heirloom Melon, Saffron Chervil Emulsion*

**Leek Fennel Pollen Coated Alaskan Halibut - 32**

*Quinoa Tabouleh, Tomato Confit, Serrano Ham, Chartreuse Verjus*

**Verbena Gooseberry Glazed Arctic Char - 29**

*Eggplant Indian Millet Timbale, Arugula, Honshimeji Fritter, Gelinotte Maple Liquor Essence*

**Kalamata Raisin Crusted Country Meadow Lamb Chops - 34**

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

**Midwestern Angus Filet Mignon - 36**

*Purple Potato Pie, Andante Triple Cream, Huckleberry Chutney, Cacao Poivrade Sauce*

**Almond Panch Phoran Spiced Chicken Breast - 27**

*Bengali Rice, Braised Leek, Zucchini Flower, Apricot Curry Cream*

### Desserts

**Mango Raspberry Crème Brûlée - 9**

*Lavender Nut Fricassee, Vanilla Madeleine, Basil Leaf*

**Ibarra Aztec Chocolate Cake - 9**

*Pepitas Crisp, Candied Banana, Agave Cherry Coulis*

**Signature Cobblestone Pie - 9**

*Coffee Ice Cream, Hazelnuts, Chocolate Nuggets, Hot Whiskey Caramel*

**Carlsbad Strawberry and Peach Cobbler - 9**

*Tahitian Vanilla Bean Gelato, Pistachio Tuile, Dolce Spritz*

**Pomegranate Lemon Tart - 9**

*Meringue Kiss, Spearmint Syrup, Lychee Sorbet*

**Bailey's Irish Cream Cheesecake - 9**

*Toffee Toppings, Coconut Macaroon, Butterscotch*

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