



Unwrap Seasonal Favorites at the Marine Room

La Jolla, Calif. - (November 01, 2007) – Executive chef, Bernard Guillas and chef de cuisine, Ron Oliver unveil a new dinner menu featuring ingredients inspired by the best the winter season has to offer. Guests are treated to a globally inspired menu featuring new items such as Mulberry Kalbi Glazed Organic Pompano, Pistachio Butter Basted Lobster Tail, and Wattleseed Rubbed Oregon Squab Breast. Traditional favorites such as the Redwood Hill Goat Cheese Brûlée, Signature Maine Lobster Bisque and Midwestern Black Angus Filet Mignon will continue to be offered to tempt the palate. (Copy of complete menu attached)

“Chef Ron Oliver and I are excited to offer our Marine Room guests a new winter menu,” said executive chef Bernard Guillas. “This new menu incorporates seasonal ingredients and innovative flavor combinations to delight our discriminating patrons. Dining is an adventure and I enjoy taking our guests on a culinary journey around the world and through the seasons.”

The new dinner menu begins November 2, 2007. Dinner served nightly, Sunday to Thursday (5:30 p.m. to 9:30 p.m.) and Friday to Saturday (5:30 to 10 p.m.). Lounge open daily 4:30 p.m. to close.

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, Money No Object”, "Best Restaurant with a View", "Most Romantic Restaurant” and “Best Service”. Additionally, Wine Spectator Magazine recently recognized the wine program with an Award of Excellence.

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.

###

Note to Editors: Photos available upon request.

Media Contacts:

Elizabeth Ranta, director of marketing
La Jolla Beach & Tennis Club, Inc.
(858) 551.4669
eranta@ljbtc.com

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



APPETIZERS

- Seven Grain Fennel Pollen Coated Blue Crab Cake - 17**
Beluga Lentils, Butternut Squash, Duck Prosciutto, Elysian Rose Geranium
- Spinach Wrapped Pacific Oysters - 18**
Lobster Mousse, Caviar Quintet, Lemon Myrtle, Beurre Blanc
- Verbena Horseradish Cured Kobe Beef Carpaccio - 15**
Cocoa Nibs, Roomano, Watercress, Minus 8 Icewine, Granny Smith Pate de Fruit
- Seasonal Forest Mushrooms - 16**
Date~Thyme Biscotti, Arugula, Smoked Almonds, 20 Year Old Royal Ambrosante
- Wattleseed Rubbed Oregon Squab Breast - 17**
Kabocha Tian, Griottes, Shaved Truffle, Carob Vincotto Essence
- Pecan Dukkah Coated Wild Baja Prawn - 18**
Red Quinoa Eggplant Timbale, Ancho Chile Aioli, Tangerine Reduction
- Three Flavors ... - 19**
Coastal Spiny Lobster Tian, Kona Kampachi, Diver Scallop, Buddha's Hand Sake
- Redwood Hill Goat Cheese Brûlée - 15**
Blue Heron Farm Magenta, Sage Ciabatta Crisp, Fig Marmalade, Tupelo Verjus Dressing
- Signature Maine Lobster Bisque - 12**
Enokis, Pancetta, Yuzu Cream, Pepitas Twist
- Classic Caesar - 14 per person**
Prepared Gueridon Style for Two or More
- Caviar on Ice - Market**
Buckwheat Blinis, Classic Condiments, Crème Fraîche, Grey Goose Vodka
- ENTREES
- King Trumpet Mushroom Coated Day Boat Bass - 33**
Braised Short Rib, Preserved Tomato, Mochi Gome, Viognier Truffle Jus
- Sesame Peppered Ruby Red Ahi Tuna - 36**
Thai Rice, Crisp Mango Salad, Fried Avocado, Pinot Gris Hibiscus Essence
- Mulberry Kalbi Glazed Organic Pompano - 35**
Lemongrass Crab Risotto, Honshimeji, Dragon Fruit, Ginger Shōchū
- Macadamia Crusted Loch Duart Scottish Salmon - 29**
Fingerlings, Saffron Braised Endive, Linguiça, Espelette Pomegranate Sauce
- Pistachio Butter Basted Lobster Tail - 48**
Maple Boniato Timbale, Boudin Blanc, Persimmon, Chervil White Port Emulsion
- Midwestern Black Angus Filet Mignon - 39**
Purple Potato, Andante Triple Cream, Pickled Onion Jam, Peppered Old Vine Zinfandel
- Fleur De Sel Rubbed Free Range Veal Tenderloin - 36**
Savory Corn Cake, Lady Apple Fritter, Morels, Elysian Black Muscat
- Fulton Valley Farm's Organic Chicken Breast - 27**
Star Anise Shallot, Haricot Vert, Venere Rice, Thyme Infused Lemoncello
- Country Meadow Rack of Lamb - 39**
Hazelnut Suneli, Wild Mushroom Bread Pudding, Rosebud Jam, Saperavi Reduction
- Game Trilogy: Elk, Ostrich, Venison... - 42**
Whipped Celeriac, Trio of Chutney, White Asparagus, Chocolate Licorice Shiraz

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.
