



### **Delight Your Senses with The Marine Room's New Summer Menu**

**La Jolla, Calif. - (July 14, 2008)** – Chef Bernard is heating things up in the kitchen this summer with a tantalizing new menu. Whet your appetite for an indulgent culinary sensation with fresh new menu items and innovative new ingredients. Inspired by Chef Bernard's global travels the menu brings a host of international flavors to the forefront of gastronomic creativity. Diners can experience a diverse menu that includes Amaranth (Peru), Kalbi (Korea), Togarashi and Ume-Su Vinegar (Japan), Ras El Hanout (North Africa), Dukkah (Egypt), and black rice (Thailand). (Copy of complete menu follows).

Additionally, don't forget to pack your sense of adventure and join executive chef Bernard Guillas and chef de cuisine Ron Oliver as they offer a "Passport to the Senses" menu, now through October 30, 2008. Embark on your excursion as the chefs wish you "Bon Voyage" with tantalizing appetizer selections that include Smoked Almond Dukkah Coated Prawn Duet, Blue Heron Farm Organic Magenta Salad and Signature Maine Lobster Bisque. "The Journey" of entrée selections includes Fennel Pollen Dusted Barramundi, Peri Peri Spiced Maine Diver Scallops and Muscat Kalbi Glazed Kobe Beef Top Sirloin. Finally, succumb to "Sweet Surrender" at the end of your culinary voyage with the chefs' dessert trilogy which includes Hibiscus Lemon Tart, Gianduja Chocolate Crunch and Crystallized Ginger Plum Crème Brûlée (copy of full menu follows).

This exclusive "Passport to the Senses" menu is only available upon request. The menu is \$40 per person (tax, gratuity and beverages not included), and will be offered from 6 p.m. to 9:30 p.m. Sunday through Thursday, the menu will not be available during holidays and special events. The regular dinner menu will continue to be available nightly.

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 now features a private room available for that special celebration. This distinctive room, which seats up to 50 guests, features exceptional views of the azure Pacific Ocean and La Jolla cove, taking sophistication in dining to new heights. For particularly large events, guests have the option of using the entire restaurant for complete buy-outs of up to 200 guests. For additional information, contact the catering coordinator at (858) 964.1977, or [MRCatering@MarineRoom.com](mailto: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](http://www.MarineRoom.com).

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**Appetizers: \$ 16 - \$ Market Price**

**“Maine Lobster Trilogy”**

Fennel Pollen Shooter, Vanilla Scented, Summer Parfait, Spanish Trout Pearls

**Smoked Almond Dukkah Coated Wild Prawns**

Agrumes Bulgur Tian, Coriander Sprouts, Ancho Chile Aioli

**Amaranth Oat Crusted Blue Crab Cake**

Saffron Soba Noodles, Serrano Ham, Micro Kohlrabi, Persian Cucumber Miso Broth

**Rose Geranium Braised Brandt Prime Short Rib and Foie**

Royal Trumpets, Bosc Pear, Pain d’Epices, Minus 8 Icewine Gastrique

**Spinach Wrapped Pacific Oysters**

Lobster Mousse, Caviar Quintet, Lemon Myrtle, Beurre Blanc

**Maple Togarashi Cured Kobe Beef Carpaccio**

Cocoa Nibs, Roomano, Watercress, Ume-Su Vinegar, Horseradish Oil, Guava Pâte de Fruit

**Redwood Hill Goat Cheese Brûlée**

Blue Heron Farm Magenta, Sage Ciabatta Crisp, Preserved Fig Coulis, Tupelo Verjus Dressing

**Signature Maine Lobster Bisque**

Enokis, Pancetta, Yuzu Cream, Pepitas Twist

**Classic Caesar: Prepared Gueridon Style for Two or More**

**Caviar on Ice**

Buckwheat Blinis, Classic Condiments, Crème Fraîche, Grey Goose Vodka

**Entrees: \$ 29 - \$ 64**

**Sesame Peppered Ruby Red Ahi Tuna**

Thai Rice, Fennel Mango Salad, Avocado Beignet, Pinot Gris Hibiscus Sauce

**Nectarine Kalbi Glazed Mulloway Butterfish**

Asian Crab Risotto, Honshimeji, Micro Mint, Galangal Sake Infusion

**Pomegranate Macadamia Crusted Loch Duart Scottish Salmon**

Multigrain Timbale, Baby Bok Choy, Linguiça, Buddha Hand Verbena Essence

**Pistachio Crusted Maine Diver Scallops and Prawn Duet**

Red Quinoa, Heirloom Melon, Boudin Blanc, Lemon Basil, Absinthe Emulsion

**Midwestern Black Angus Filet Mignon**

Wasabi Chive Potato, Shiitake Butter, Red Onion Compote, Imperial Stout Reduction

**Copper Ridge Ranch Bone-In Veal Ribeye**

Parmesan Puff, Hazelnut Boniato Pie, Maitake Mushroom, 20 Year Old Royal Ambrosante

**Fulton Valley Farm’s Organic Chicken Breast**

Tomato Confit, Haricot Vert, Venere Rice, Elysian Black Muscat

**Country Meadow Rack of Lamb**

Ras El Hanout, Leek Humboldt Fog Bread Pudding, Rosebud Jam, Old Vine Grenache Reduction

**Wattleseed Spiced Free Range Cervena Venison**

Whipped Plantain, Trio of Chutney, White Asparagus, West Indies Dark Rum

**Prime Aged New York and Lobster Tail**

Mascarpone Purple Potato, Root Vegetables, Saffron Butter, Truffle Port Poivrade

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**Passport to the Senses**

July 08, 2008 – October 30, 2008

Sunday through Thursday (holidays excluded)

6 p.m. to 9:30 p.m.

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

**Bon Voyage**

choice of...

**Smoked Almond Dukkah Coated Prawn Duet**

Tancello Bulgur Tian, Ancho Chile Aioli, Coriander, Agrumes Reduction

**Blue Heron Farm Organic Magenta Salad**

Aged Roomano, Preserved Blueberries, Sage Ciabatta, Tupelo Verjus Dressing

**Signature Maine Lobster Bisque**

Pancetta, Enoki, Yuzu Cream

**The Journey**

choice of...

**Fennel Pollen Dusted Barramundi**

Corail Risotto, King Trumpet, Baby Kiwi, Hojicha Buddah Hand Essence

**Peri Peri Spiced Maine Diver Scallops**

Plantain Timbale, Vanilla Braised Endive, Pepperpress, Saffron Lobster Jus

**Muscat Kalbi Glazed Kobe Beef Top Sirloin**

Wasabi Chive Potato, Shiitake Butter, Pickled Cipollini, XO Reduction

**Sweet Surrender**

“Trilogy”

Hibiscus Lemon Tart

Gianduja Chocolate Crunch

Crystallized Ginger Plum Crème Brûlée

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