



Celebrate the New Year in Style

La Jolla, Calif. - (October 20, 2009) – La Jolla's renowned Marine Room offers two options for a memorable New Year's Eve. What better way to ring in the New Year than by indulging all of your senses at the Marine Room? The crystal blue waves of the Pacific caress the soft sandy shores of La Jolla, as the sounds of live entertainment drift through the air, while the mouth-watering menu created by award-winning Executive Chef, Bernard Guillas, and Chef de Cuisine, Ron Oliver is sure to inspire and delight.

The first seating is offered starting at 5:30 p.m. and consists of a three-course menu for \$75 per person. The menu includes appetizer options which include; King Oyster Mushroom Bisque and Macadamia Truffle Crusted Diver Scallops. Entrée options included; Brandt Beef Filet Mignon and Tasmanian Salmon Trout Confit. The dinner concludes with a dessert Trilogy.

The second seating, Gala Dinner, is available after 8:30 p.m. and consists of a five-course menu for \$125 per person. The menu includes a Mane Lobster Trilogy, King Oyster Mushroom Bisque, Tasmanian Salmon Tour Confit, Brandt Farms Beef Filet Mignon and Dessert Trilogy. Guests of the Gala Dinner are treated to live entertainment by Kamau Kenyatta from 8:30 p.m. to 12:30 a.m., a champagne toast at midnight, and party favors (copies of full menus follow).

Prices are per person and do not include tax, gratuity or beverages. The regular menu will not be available. Reservations are recommended, and can be made by calling (858) 459.7222. For additional information, visit www.MarineRoom.com.

Make a night of it with an overnight stay at the La Jolla Beach & Tennis Club, featuring oceanfront accommodations, a relaxing private beach, championship tennis, par three golf, massage services and fitness center. For hotel rates and reservations, call (800) 624-2582, or visit online at www.ljbtc.com.

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The Marine Room now also features a private room perfect for a special event. This distinctive room, which seats up to 50 guests, features unparalleled views of the azure Pacific Ocean and La Jolla cove, taking dining to new heights of sophistication. For particularly large events, guests have the option of using the entire restaurant for complete buy-outs of up to 200 guests. Stunning daytime affairs feature enchanting views of the sun and surf while the "surf lights" shine upon the ebb and flow of the evening tides during the dinner hours. The full-service catering staff, award-winning chef and sommelier are all on hand to help create the perfect ambience for memories that will last a lifetime.

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 and is owned and operated by the La Jolla Beach & Tennis Club, Inc.

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Media Contact:

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



New Years Eve

Thursday, December 31, 2009

Seatings at 5:30, 6 and 6:15 p.m.

\$ 75 per person (tax, beverages and gratuity not included)

First Course

choice of...

Macadamia Truffle Crusted Diver Scallops and Baja Prawn

Watercress Pearls, Pain D' Epices, Chive Sprouts, El Dorado Black Muscat Jus

Virginia Bobwhite Quail Galantine

Preserved Fig Compote, Haricot Vert, Peppered Brioche, Star Anise Vincotto Dressing

King Oyster Mushroom Bisque

Espelette Chèvre Puff, Heirloom Bacon Crisp, Apricot Sage Biscotti

Grant Burge 10 Year Old Tawny Port Essence

Main Course

choice of...

Pistachio Butter Basted Lobster Tail

Sweet Corn Fennel Risotto, Artichoke, Yucatan Duck Sausage, Saffron Tangelo Emulsion

Tasmanian Salmon Trout Confit in Olive Oil

Saffron Leek, Basil Sprouts, Smoked Almonds, Purple Cauliflower Mousseline

Brandt Farms Beef Filet Mignon

Wasabi Potato, Red Plum Marmalade, Eggplant, Hitachino Red Ale Reduction

Dessert

Trilogy

Toffee Liqueur Pot de Crème

Morello Cherry Ice in Cardamom Sugar Cone

Hazelnut Gianduja Croquant



New Years Eve

Tuesday, December 31, 2009

Seatings at 8:30, 8:45 and 9 p.m.

\$ 125 per person (tax, beverages and gratuity not included)

Dinner

Maine Lobster Trilogy

Vanilla Scented Medallion, Sweet Corn Corail Brûlée, Fennel Pollen Shooter, Ginger Caviar

King Oyster Mushroom Bisque

Espelette Chèvre Puff, Heirloom Bacon Crisp, Apricot Sage Biscotti

Grant Burge 10 Year Old Tawny Port Essence

Tasmanian Salmon Trout Confit in Olive Oil

Saffron Leek, Basil Sprouts, Smoked Almonds, Purple Cauliflower Mouseline

Brandt Farms Beef Filet Mignon

Wasabi Potato, Red Plum Marmalade, Eggplant, Hitachino Red Ale Reduction

Trilogy

Toffee Liqueur Pot de Crème

Morello Cherry Ice in Cardamom Sugar Cone

Hazelnut Gianduja Croquant

Mignardises

Green Fairy Chocolate Truffles

Aromatic Cacao Dust