



## New Year's Cheer at the Marine Room

**La Jolla, Calif. - (October 02, 2007)** – La Jolla's renowned Marine Room offers two options for a memorable New Year's Eve menu. Recently voted "Best Dining with a View" by the readers of *San Diego Magazine*, what better place to celebrate New Years Eve, enjoying oceanfront vistas while dining on a menu created by executive chef, Bernard Guillas, and chef de cuisine, Ron Oliver.

The first seating is offered starting at 5:30 p.m. and consists of a three-course menu for \$95 per person.

The second seating is available after 8:30 p.m. and consists of a five-course Gala Dinner for \$165 per person. Guests of the Gala Dinner are treated to live entertainment by the Bruce Cameron Quartet from 9 p.m. to 1 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](http://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](http://www.ljbtc.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. Reservations can be made by calling (858) 459.7222. For more information, visit [www.MarineRoom.com](http://www.MarineRoom.com).

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### Media Contacts:

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

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



## **NEW YEAR'S EVE**

Monday, December 31, 2007

Seatings begin at 5:30 p.m.

\$95.00 per person (*tax, gratuity and beverages not included*)

### **First Course**

(choice of)

#### **Maine Diver Scallop and Ahi Tuna**

Wattleseed Crust, Micro Magenta, Buttercup Tian, Rose Geranium Muscat

#### **Togarashi Plum Spiced Kobe Beef Carpaccio**

Ginger Guava Paste, Cocoa Nibs, Roomano, Shiso Leaves, Beet Banyul Syrup

#### **Saffron Baja Prawn Bisque**

Inca Corn Relish, Artisan Bacon, Annatto Chile Oil

### **Main Course**

(choice of)

#### **Hazelnut Dukkah Dusted Australian Lobster Tail**

Venere Black Rice, Boudin Blanc, Persimmon, Vya Vermouth Butter

#### **Pomegranate Kalbi Glazed Turbot**

Asian Crab Risotto, Honshimeji, Coriander, Verjus Emulsion

#### **Prime Angus Filet**

Porcini Truffle Pie, White Asparagus, Andante Triple Cream, Fortified Shiraz Reduction

### **Dessert Trilogy**

Mara des Bois Gelato, Mayan Chocolate Pot de Crème

Quince Star Anise Crunch

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## **NEW YEAR'S EVE**

Monday, December 31, 2007

Seatings begin at 8:30 p.m.

\$165.00 per person (*tax, gratuity and beverages not included*)

### **Dinner**

#### **Amuse Bouche**

Yuzu Scented Lobster, Carrot Agrume Vichyssoise  
Verbena Red Quinoa Timbale

#### **Wattleseed Spiced Maine Diver Scallop**

Pain d' Epices, Micro Magenta, Buttercup  
Rose Geranium Muscat

#### **Pomegranate Kalbi Glazed Turbot**

Asian Crab Risotto, Honshimeji, Coriander  
Verjus Emulsion

#### **Prime Angus Filet**

Porcini Truffle Pie, White Asparagus, Andante Triple Cream  
Fortified Shiraz Reduction

#### **Trilogy**

Mara des Bois Gelato  
Mayan Chocolate Pot de Crème  
Quince Star Anise Crunch

#### **Mignardises**

Almond Financier  
Banana Caramel Bon Bon  
Godiva Dipped Gooseberry

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