



## Marine Room Launches “Passport to the Senses” Menu

**La Jolla, Calif. - (February 04, 2008)** – Due to the overwhelming popularity of San Diego Restaurant Week, The Marine Room will continue to offer a \$40.00 three-course menu through April 30, 2008.

Pack your appetite and join executive chef Bernard Guillas and chef de cuisine Ron Oliver as they offer a “Passport to the Senses” menu. Embark on your excursion as the chefs wish you “Bon Voyage” with tantalizing appetizer selections that include Pecan Dukkah Coated Prawn Duet, Blue Heron Farm Organic Magenta Salad and Signature Maine Lobster Bisque. “The Journey” of entrée selections includes Macadamia Crusted Loch Duart Scottish Salmon, Hazelnut Suneli Spiced Maine Diver Scallops and Oregon Kobe Beef Top Sirloin. Finally, succumb to “Sweet Surrender” at the end of your culinary voyage with the chefs’ exquisite dessert selections of Dulce de Leche Caramel Cheesecake, Blue Sky Ranch Organic Hibiscus Lemon Tart or Valrhona Grand Cru Chocolate Cake (copy of full menu follows).

The menu is \$40.00 per person (tax, gratuity and beverages not included), and will be offered from 5:30 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.

“We were so thrilled with the response to this year’s Restaurant Week,” says Executive Chef, Bernard Guillas, “that we decided to continue to offer a \$40.00 menu through the end of April. Chef Ron and I designed a menu that will take our guests on a culinary journey showcasing the global influences found in The Marine Room cuisine.”

Reservations are recommended, and can be made by calling (858) 459.7222. For additional information, visit [www.MarineRoom.com](http://www.MarineRoom.com).

Featuring picturesque views of the ocean, The Marine Room plays host to engagements, anniversary celebrations, and now books wedding ceremonies and receptions – year round. 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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**Passport to the Senses**  
**Promoting San Diego as a Culinary Destination**  
**February 3 – April 30, 2008**  
**Sunday through Thursday (holidays excluded)**  
**5:30 p.m. to 9:30 p.m.**  
*\$40.00 per person (excluding beverages, tax and gratuity)*

**BON VOYAGE**

*choice of...*

**Pecan Dukkah Coated Prawn Duet**

Quinoa Timbale, Ancho Chile Aioli, Peppergrass, Tangerine Reduction

**Blue Heron Farm Organic Magenta Salad**

Winchester Cumin Gouda, Fig Marmalade, Sage Ciabatta, White Port Chervil Vinaigrette

**Signature Maine Lobster Bisque**

Enokis, Pancetta, Citrus Cream, Pepitas Twist

**THE JOURNEY**

*choice of...*

**Macadamia Crusted Loch Duart Scottish Salmon**

Fingerlings, Saffron Braised Endive, Linguica, Espelette Pomegranate Sauce

**Hazelnut Suneli Spiced Maine Diver Scallops**

Black Plum Rice, Young Greens, Tomato Confit, Pinot Gris Hibiscus Butter

**Oregon Kobe Beef Top Sirloin**

Purple Potato, Andante Triple Cream, Pickled Onion Jam, Fig Amarone Glaze

**SWEET SURRENDER**

*choice of...*

**Dulce de Leche Caramel Cheesecake**

Almond Shortbread, Meringue Kiss, Mara des Bois Sauce

**Blue Sky Ranch Organic Hibiscus Lemon Tart**

Almond Crust, Honey Crystals Cream, Meringue Kiss

**Valrhona Grand Cru Chocolate Cake**

Spicy Cocoa Nibs, Morelo Cherry Coulis, Peppered Mint Syrup

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

MarineRoom.com