



*The Marine Room*

LA JOLLA, CALIFORNIA

## **The Marine Room Restaurant to Participate in San Diego Restaurant Week 2009**

**La Jolla, Calif. - (December 31, 2008)** – La Jolla’s renowned Marine Room will once again be participating in San Diego Restaurant Week January 11-16, 2009.

Consistently voted “People’s Choice” for Best Restaurant by the readers of the San Diego Union Tribune, this is your chance to experience the culinary craftsmanship of Executive Chef, Bernard Guillas and Chef de Cuisine, Ron Oliver. Their three-course menu features extraordinary signature items and tempting seasonal fare, such as Berber Agrume Spiced Prawn Duet, Royal Trumpet Mushroom Bisque, Muscat Kalbi Glazed Filet Mignon and a tantalizing dessert trilogy (copy of complete menu follows).

Cost for the three-course menu is \$40 per person (beverages, tax and gratuity not included). Reservations are recommended, and can be made by calling (858) 459.7222. For more information, visit [www.MarineRoom.com](http://www.MarineRoom.com).

**San Diego Restaurant Week** is a partnership between the San Diego Chapter of the California Restaurant Association (CRA), San Diego Magazine and the San Diego Convention & Visitors Bureau. Over 100 restaurants will participate in the fourth year of San Diego Restaurant Week during the 6-day culinary event.

**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. For more information, visit [www.MarineRoom.com](http://www.MarineRoom.com).

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### **Media Contact:**

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



**SAN DIEGO RESTAURANT WEEK**

January 11-16, 2009

5 p.m. to 10 p.m.

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

**APPETIZERS**

(Choice of)

**Berber Agrume Spiced Prawn Duet**

Tancello Bulgur Tian, Ancho Chile Aioli, Amaranth  
Pomegranate Reduction

**Fallbrook Blue Heron Farm Organic Greens**

Aged Hollander, Tart Cherries, Fennel Pollen Ciabatta  
White Port Hazelnut Dressing

**Royal Trumpet Mushroom Bisque**

Pancetta, Verbena Fromage Blanc, Truffle Oil

**MAIN COURSES**

(Choice of)

**Smoked Almond Gooseberry Crusted Arctic Char**

Buttercup Risotto, Tomato Confit, Baby Bok Choy  
Saffron Verjus Essence

**Peri Peri Spiced Maine Diver Scallops**

Boniatto Timbale, Vanilla Braised Leek, Peppercrest  
Lobster Corail Butter

**Muscat Kalbi Glazed Mid Western Filet Mignon**

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

**DESSERT TRILOGY**

Kona Kahlua Espresso Torte  
Macadamia Amarula Pot de Crème  
Honey Crystal Peach Sorbet