



Celebrate Thanksgiving at the Marine Room

La Jolla, Calif. - (October 07, 2009) – La Jolla’s renowned Marine Room will be offering a special Thanksgiving menu. Consistently voted “Best Dining with a View”, come experience a feast for the senses this Thanksgiving.

Plumes of surf cascade off the windows as waves crash on the pristine sands of La Jolla Shores while Mother Nature creates a spectacular show. To perfectly complement the views, Executive Chef, Bernard Guillas and Chef de Cuisine, Ron Oliver have designed an imaginative Thanksgiving menu inspired by the bounty of the season. Every guest will give thanks for the creativity and thoughtfulness put into the crafting of this exquisite menu.

Appetizers include Pecan Creole Gulf Prawns, Autumn Mushrooms and Blue Crab Sweet Corn Bisque. Entrée items include Apple Cider Glazed Sonora Free Range Turkey Breast, Macadamia Butter Basted Australian Lobster Tail, and Petite Syrah Braised Colorado Lamb Osso Bucco. Five Spice Pumpkin Pie, Bananas Foster Crème Brûlée and other desserts round out an exceptional holiday experience (copy of full menu follows).

Menu items are priced a la carte and do not include tax and gratuity. The special holiday menu will be available from 12 noon to 7 p.m. on Thanksgiving Day, Thursday, November 26. 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.

The Marine Room 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



Thanksgiving Day

Thursday, November 26, 2009 from 12 to 7 p.m.

Appetizers

Mandarin Dill Pollen Salmon Gravlax - 15

Scallion Griddle Cake, Mâche, Watercress Cream, Petrossian Caviar Pearls

Brandt Farm Braised Prime Short Rib - 16

Buttercup Squash, Honey Cardamom Crisp, Pickled Crabapple, Petite Syrah Jus

Pecan Creole Gulf Prawns - 17

Preserve Peach Grits, Chard Eggplant, Tasso Ham, Sassafras Corail Sauce

Fallbrook Blue Heron Farm Tender Greens - 14

Bellwether Pepato Cheese, Sunflower Seed Crostini, Fig Jam, Pomegranate Mustard Dressing

Autumn Mushrooms - 16

Chanterelles, King Trumpets, Hen of the Woods, Thyme Date Biscotti, Black Truffle, Marsala Reduction

Blue Crab Sweet Corn Bisque - 15

Artisan Bacon, Chervil Fromage Blanc, Toasted Cumin Oil

Main Courses

Apple Cider Glazed Sonora Free Range Turkey Breast - 31

Maple Chestnut Spoon Bread, Black Creek Cheddar Whipped Potato, Agrume Cranberry Relish, VYA Vermouth Sauce

Verbena Gooseberry Roasted Arctic Char - 32

Wild Rice Timbale, Saffron Endive Confit, Persimmon, VINO Santo Essence

Macadamia Butter Basted Australian Lobster Tail - 41

Green Curry Leek Risotto, Boudin Blanc, Fennel Sprouts, Buddha's Hand Emulsion

Pan Seared Midwestern Filet Mignon - 36

Hazelnut Sweet Potato Pie, Huckleberry, Valdeon Blue, Tellicherry Pepper Malbec

Petite Syrah Braised Colorado Lamb Osso Bucco - 31

Chèvre Cipollini Couscous, Honshemeji, Pine Nut Gremolata, Candied Root Vegetables

Thanksgiving Sweets - 9

Five Spice Pumpkin Pie

Orange Muscat Anglaise, Vanilla Meringue, Grain of Paradise Tuile

Dulce de Leche Caramel Cheesecake

Almond Shortbread, Star Anise Poached Pear, Mirabelle Sauce

Three Layered Callebaut Chocolate Mousse

Cocoa Nibs, Plum Spice Sesame Brittle, Red Currant Coulis

Bananas Foster Crème Brûlée

Coconut Macaroon, Chocolate Spear, Griotte Cherries, Cassia Sugar

Espresso and Vanilla Bean Cobblestone Pie

Toasted Hazelnuts, Chocolate Nuggets, Hot Rum Butterscotch

* applicable sales tax not included