



The Marine Room Offers a Month of Romance and Chance of a Lifetime This February

La Jolla, Calif. - (December 26, 2007) – Consistently voted as the most romantic restaurant in San Diego, The Marine Room gets into the spirit this February by giving away a pair of diamond earrings to one lucky winner.

Enter to win the pair of diamond earrings for your sweetheart, or yourself, beginning February 1 through February 29, 2008 at The Marine Room Restaurant, or online at www.MarineRoom.com, no purchase necessary (certain rules and restrictions apply).

The lucky winner will win a pair of exquisite, high quality 0.96 total carat weight, round brilliant cut diamond earrings set in 14K white gold. The earrings are F color and VS2 clarity.

“Valentine’s Day isn’t limited to February 14 – it’s an entire month of romance,” states executive chef, Bernard Guillas. “What better way to celebrate the month of love than to give away a pair of diamond earrings from the most romantic restaurant in San Diego, it’s a natural.”

Featuring picturesque views of the ocean, The Marine Room plays host to engagements, anniversary celebrations, and now books wedding ceremonies and receptions – year round.

Executive chef, Bernard Guillas, and chef de cuisine, Ron Oliver, have created an exquisite Valentine’s Day four-course menu combining decadent entrees and dramatic ocean views for a one-of-a-kind experience (copy of full menu follows).

The four-course menu is \$125.00 per person, and is served from 5 p.m. to 10 p.m. on Thursday, February 14, 2008. Prices are per person and do not include tax and gratuity. 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.

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

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Media Contacts:

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

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



The Marine Room
LA JOLLA, CALIFORNIA

VALENTINE'S DAY

Thursday, February 14, 2008

5 p.m. to 10 p.m.

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

APPETIZERS

(Choice of)

Indonesian Blue Crab Cake

Yam Buckwheat Noodles, Coriander, Green Papaya, Plum Lemongrass Infusion

Verbena Horseradish Cured Kobe Beef Carpaccio

Cocoa Nibs, Roomano, Watercress, Minus 8 Icewine, Granny Smith Pate de Fruit

Vanilla Buttercup Squash Risotto

White Asparagus, Thai Basil Sprouts, Winter Leek, Miso Curry Froth

Almond Dukkah Coated Wild Baja Prawns

Golden Raisin Tabbouleh, Eggplant, Micro Mint, Tangerine Reduction

FIRST COURSE

(Choice of)

Blue Heron Farm Winter Field Greens

Winchester Cumin Gouda, Espelette Pecans, Ciabatta Crisp, Banyul Beet Syrup

King Trumpet Mushroom Bisque

Artisan Bacon, Fromage Blanc, Truffle Oil, Fig Vincotto

MAIN COURSE

(Choice of)

Ginger Kalbi Glazed Organic Cobia

Bamboo Rice, Baby Bok Choy, Goji Berries, Sesame Sake Butter

Pecan Butter Basted Lobster Tail

Plantain Mash, Linguica, Star Fruit, Spiced Rum Sauce

Trapani Sea Salt Rubbed Veal Tenderloin

Thyme Venere, White Asparagus, Apple Beignet, Marsala Reduction

Midwestern Black Angus Filet Mignon

Purple Potato, Andante Triple Cream, Pickled Onion Jam, Cabernet Glaze

Gooseberry Glazed Cervena Elk Loin

Hazelnut Boniato, Quince Chutney, Haricot Vert, Cardamom Poivrade

DESSERT

Study On Flavor

Dulce De Leche Crème Brûlée, Gianduja Chocolate Crunch
Pistachio Date Financier, Coconut Parfait Amour Liqueur

MIGNARDISES

Chua Passion Fruit Chocolate Seahorse Ballotin

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