



## Christmas at the Marine Room

**La Jolla, Calif. - (September 25, 2007)** – La Jolla’s renowned Marine Room offers a special Christmas day menu. Spend Christmas Day enjoying oceanfront vistas while dining on a menu created by executive chef, Bernard Guillas, and chef de cuisine, Ron Oliver.

Appetizers include Bernard’s Study of Baja Prawns, Fromage Blanc Mushroom Spoon Bread, and the Marine Room’s Signature Maine Lobster Bisque. Entrée items include Chanterelle Crusted Natural Salmon, Fleur de Sel Rubbed Free Range Turkey Breast, Amarone Braised Colorado Lamb Osso Bucco and Midwestern Center Cut Filet Mignon. Godiva Chocolate Raspberry Yule Log, Kona Kahlua Crème Brûlée, and Warm Mango, Blackberry and Pear Torte are some of the sweet treats offered to end the meal (copy of full menu follows).

Menu items are priced a la carte and do not include tax and gratuity. The special holiday menu is available from 12 p.m. to 7 p.m. on Christmas Day, Tuesday, December 25. 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).

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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## **CHRISTMAS DAY**

Tuesday, December 25, 2007

12 noon to 7 p.m.

### **Appetizers**

#### **Sunflower Crusted Blue Crab Cake - 17**

Soba Yam Noodles, Duck Prosciutto, Wasabi Sprouts, Cucumber Miso Broth

#### **Bernard's Study of Baja Prawns - 18**

Shrimp Bisque, Lemon Myrtle Scented, Avocado Parfait, Ginger Tomato Jam

#### **Plum Spiced Hawaiian Kona Kampachi - 15**

Ginger Guava Paste, Cocoa Nibs, Watercress, Sesame Kalbi, Green Tea Oil

#### **Fromage Blanc Wild Mushroom Spoon Bread - 16**

White Asparagus, Black Truffle, Candied Chestnuts, Thyme Icedwine Emulsion

#### **Redwood Hill Goat Cheese Brûlée - 15**

Organic Greens, Malted Fig Jam, Pecan Tuile, Tupelo Verjus Dressing

#### **Signature Maine Lobster Bisque - 14**

Honshimeji Mushrooms, Crisp Pancetta, Yuzu Cream

### **Main Courses**

#### **Chanterelle Crusted Natural Salmon - 33**

Fingerling Potatoes, Tomato Confit, Serrano Ham, Plum Vincotto Emulsion

#### **Sesame Peppered Ruby Red Ahi Tuna - 35**

Thai Rice, Crisp Mango Salad, Avocado Beignet, Pinot Gris Hibiscus Essence

#### **Lemon Verbena Scented Lobster Tail - 42**

Venere Black Rice, Boudin Blanc, Baby Chives, Star Anise Karkade Butter

#### **Fleur de Sel Rubbed Free Range Turkey Breast - 32**

Mascarpone Leek Bread Pudding, Mandarin Cranberry Relish, Madeira White Sage Sauce

#### **Amarone Braised Colorado Lamb Osso Bucco - 34**

Cippolini Risotto, Forest Mushrooms, Gremolata, Candied Root Vegetables

#### **Midwestern Center Cut Filet Mignon - 36**

Maple Boniato, Pickled Red Onion, Tart Cherry Valdeon, LBV Ruby Port Glaze

#### **Gooseberry Glazed Cervena Venison Loin - 39**

Sunchoke, Quince Chutney, White Asparagus, Fennel Pollen Malbec Reduction

### **Desserts**

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#### **Godiva Chocolate Raspberry Yule Log**

Meringue Mushroom, Holly Leaves and Berries, Grand Marnier Anglaise

#### **Plantation Pie**

Banana and Praline Gelato, Peanut Crunch, White Chocolate, Rum Caramel Sauce

#### **Kona Kahlua Crème Brûlée**

Plantain Chips, Roasted Pineapple, Vanilla Sugar Crunch, Cardamom Shortbread

#### **Warm Mango Blackberry and Pear Torte**

Sesame Vanilla Ice Cream, Almond Cookie Roll

#### **Cappuccino Cheesecake**

Tunisian Five Spice Biscotti, Chocolate Coffee Bean, Opal Sambuca Sauce

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