



**Bernard Guillas to Cook Five-Course Dinner
Aboard Regent Seven Seas Voyager Cruise to Monte Carlo**

La Jolla, Calif. - (July 24, 2007) - Chef Bernard Guillas of the Marine Room will lead guests in the discovery of new tastes in the old world aboard the Regent Seven Seas Voyager. During the cruise, Guillas will prepare a five-course dinner, beginning with a tray passed reception including Lobster Cake in a Silver Spoon, Lemon Thyme Avocado Beignet, Tangerine Carrot Shooters and Shrimp Tartare. The five-course dinner features Fennel Pollen Crusted Diver Scallops, Forest Mushroom Soup, Chanterelle Crusted Loup de Mer, Fleur de Sel Rubbed Free Range Veal Tenderloin and Warm Hazelnut Fig Cake. A selection of mignardises complete the meal (copy of full dinner menu follows).

Chef Guillas will also host two cooking demonstrations while he is aboard the ship. The cruise departs from Dover on Wednesday, September 12, 2007 cruising to ports in St. Malo, Bordeaux, Bilbao, Lisbon, Cadiz, and Barcelona before arriving at its final destination, Monte Carlo, on September 22, 2007. Join Bernard Guillas and book your Spotlight on Food and Wine voyage by calling (877) 505.5370.

The ships of Regent Seven Seas Cruises offer voyages of exploration and discovery to over 300 ports on six continents, including Antarctica. The luxury vessels are designed for guests numbering in the hundreds rather than the thousands. The ambiance on board is personal, individual, accommodating - "upscale but not uptight." And all ships share certain distinctions in accommodations, service, dining and amenities that elevate them to the lofty vantage point of our enviable six stars.

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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 for the Marine Room are recommended, and can be made by calling (858) 459.7222, or online at www.MarineRoom.com.

Award-winning Chef Bernard Guillas joined La Jolla Beach & Tennis Club, Inc. in 1994, overseeing all menus, wine lists, and special events for the La Jolla Beach & Tennis Club, Shores Restaurant, and Marine Room. Guillas has been recognized as Chef of the Year by Chef Magazine, and Best Chef in San Diego by the San Diego California Restaurant Association. Guillas is active in supporting his local community, participating in SOS Taste of the Nation, Celebrities Cook for Cancer and Mamas Kitchen. He also acts as a "culinary ambassador" on his global travels to promote La Jolla as a premier destination. Guillas is a spokesperson for the Macys School of Cooking.

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LA RECEPTION

Lobster Cake in Silver Spoon

Green Apple Cashew Couscous, Spanish Trout Pearls

Lemon Thyme Avocado Beignet

Chipotle Aioli

Tangerine Carrot Shooters

Blue Crab, Togarashi Mint Oil

Lemon Myrtle Scented Shrimp Tartare

Picked Daikon Rounds, Tobiko Caviar, Chervil

LE DINER

Fennel Pollen Crusted Diver Scallops

Foie de Canard, Kabocha, Griottes, Thyme Ice Wine Essence

Forest Mushroom Soup

Truffle Oil, Pancetta, St. André Cheese

Chanterelle Crusted Loup De Mer

Crimson Fingerlings, Serrano Ham, 20 Year Old Royal Ambrosante Sauce

Fleur De Sel Rubbed Free Range Veal Tenderloin

Savory Corn Cake, Morels, Elysian Black Muscat Reduction

Warm Hazelnut Fig Cake

Bourbon Vanilla Porcini Ice Cream, Star Anise Vincotto Syrup

MIGNARDISES

Chua Mayan Spicy Chocolate Truffles

Pistachio Madeleines

Pâte de Fruit

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