



**La Jolla Chef Dinner at the Marine Room**

**La Jolla, Calif. - (August 9, 2007)** – Executive chef, Bernard Guillas and chef de cuisine Ron Oliver, of The Marine Room Restaurant are honored to host 10 of La Jolla’s best chefs for a night of culinary collaboration taking place on Wednesday, October 10, 2007.

Chefs Bernard and Ron will be joined by Michele Coulon (Michele Coulon Dessertier), Evan Cruz (Roy’s La Jolla), Tony DiSalvo (Jack’s La Jolla), Trey Foshee (George’s California Modern), Jesse Frost (Estancia La Jolla Hotel & Spa), Jeff Jackson (The Lodge at Torrey Pines), Ryan Johnston (Fresh[er]), Jason Knibb (NINE-TEN), Damaso Lee (Trattoria Acqua) and Stephen Window (Roppongi).

The evening begins with a champagne hors d’oeuvres reception at 6:30 p.m. followed by a six-course dinner at 7:15 p.m. Seating is table d’hôte for dinner (family-style). Price is \$95 per person, and includes reception, dinner, and wine (does not include tax and gratuity). A portion of the proceeds will be donated to the San Pasqual Academy to benefit the Slow Food movement. Reservations for this special event are required. The Marine Room will not be open to the general public that evening. (Copy of complete menu follows)

“The Marine Room is honored to be able to host this event,” states executive chef Bernard Guillas. “This is a rare opportunity for diners to experience cuisine by some of the best chefs in La Jolla and support a worthwhile cause in the process.”

Recently, The Marine Room was recognized by the readers of the San Diego Union-Tribune as the “People’s Choice” for Best Restaurant in San Diego signifying the best of the best for 2007. This is the seventh time in the last eight years that the Marine Room has been honored with this accolade.

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The San Pasqual Academy, one of the first residential education campuses designed specifically for foster teens in the nation, is developing a one-acre Student and Community Garden and the beginnings of a 20-acre student farm.

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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*The Marine Room*  
LA JOLLA, CALIFORNIA

**La Jolla Chef Dinner**

Wednesday, October 10, 2007  
Reception, 6:30 p.m. Dinner, 7:15 p.m.  
\$ 95 per person (tax and gratuity not included)

**Amuse Bouche Champagne Reception**

**First of The Season Spiny Lobster Roulade**  
*Evan Cruz, Roy's La Jolla*

**House Dry-Cured Chorizo, Octopus & Sweet Potato Skewers**  
*Ryan Johnston, Fresh[er]*

**Celery Root Velouté, Black Truffle Raviolini, Butterscotch, Sage**  
*Tony Di Salvo, Jack's La Jolla*

**Juniper Crusted Bison Tenderloin, Guinness, Pickled Onions, Golden Raisins, Pumpnickel**  
*Jesse Frost, Estancia La Jolla Hotel & Spa*

**Scallop Ceviche Martini**  
*Damaso Lee, Trattoria Acqua*

**Dinner Menu**

**Roasted Baby Beets**  
Pistachio Powder, Haricot Vert, Liquid Chevre, Baby Arugula  
*Jason Knibb, NINE-TEN*

**Buttercup Squash Nectar**  
Goji Berries, Fromage Blanc, Carob Vincotto  
*Bernard Guillas and Ron Oliver, The Marine Room*

**Farmed Loch Duart Salmon Fillet**  
Organic Fennel, Ginger Carrot Vinaigrette  
*Stephen Window, Roppongi*

**Renaissance Pasticcio of Tortellini**  
Meatballs and Cinnamon Cream, Duck Sauce finished with its Liver  
*Jeff Jackson, The Lodge at Torrey Pines*

**Winchester Sharp Gouda**  
Date-Quince Mousse, Apple Salad  
*Trey Foshee, George's California Modern*

**Torte Lion Belge**  
Passion Tartes with White Chocolate Mousse  
Organic Banana Cupcakes, Cappuccino Crème Cookies  
Spicy Fresh Raspberry Zinfandel Sauce  
*Michele Coulon, Michele Coulon Dessertier*

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