



Father's Day at the Marine Room

La Jolla, Calif. - (May 08, 2007) – La Jolla's renowned Marine Room will offer a special Father's Day menu on Sunday, June 17. Treat your father to a day enjoying oceanfront vistas while dining on a menu created by executive chef Bernard Guillas and chef de cuisine Ron Oliver. Appetizers include Pomegranate Ginger Scented Baja Prawns, Togarashi Plum Smoked Kobe Beef Carpaccio and Truffle Forest Mushroom Soup. Entrées include Sesame Peppered Ruby Red Ahi Tuna, Black Angus Filet Mignon, and Shiraz Braised Colorado Lamb Osso Bucco. Warm Carlsbad Strawberry and Peach Torte, Dulce de Leche Cheesecake and Triple Layer Chocolate Mousse Cake are some of the sweet treats offered to end the meal (copy of full menu follows).

Father's Day menu is available from 11 a.m. to 7 p.m. on Sunday, June 17, 2007. Menu items are priced a la carte and do not include tax and gratuity.

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.

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Father's Day

Sunday, June 17, 2007 ~ 11 a.m. to 7 p.m.

APPETIZERS

Amaranth Oat Crusted Blue Crab Cake - 16

Kaffir Lime Risotto, Prosciutto, Chive Sprouts, Myrtle Miso Broth

Pomegranate Ginger Scented Baja Prawns - 15

Eggplant Jam, Savory Tabouleh, Harissa, Saffron Aioli

Togarashi Plum Smoked Kobe Beef Carpaccio - 14

Cocoa Nibs, Roomano, Watercress, Carob Vincotto, Espelette Guava Paste

Wattle Seed Spiced Diver Scallops - 15

Kabocha Tian, Griottes, Lemon Thyme Biscotti, Minus 8 Ice Wine Jus

Blue Heron Farm Magenta ~ Mâche Salad - 13

Vintage Hollander Gouda, Sage Ciabatta Crisp, Huckleberry Banyul Syrup

Truffle Forest Mushroom Soup - 14

Crispy Pancetta, St. André Parsley Butter, Pepitas Twist

ENTREES

Sesame Peppered Ruby Red Ahi Tuna - 33

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

Fennel Pollen Dukkah Dusted Day Boat Bass - 30

Red Quinoa, Linguiça, Heirloom Melon, Tangerine Verjus Reduction

Abalone Mushroom Coated Organic Salmon - 28

Crimson Fingerlings, Tomato Confit, Serrano Ham, Viognier Truffle Sauce

Midwestern Black Angus Filet Mignon - 36

Pickled Onions, Portabellini, Valdeon Blue, Old Vine Zinfandel Glaze

Walnut Suneli Dusted Natural Chicken Breast - 27

Bamboo Rice, Kumquat Preserve, Yellow Wax Beans, Aromatic Vya Vermouth

Shiraz Braised Colorado Lamb Osso Bucco - 31

Candied Onion Potato Pie, Morels, Root Vegetables

Maple Chile Glazed Niman Ranch Bone-In Pork Ribeye - 29

Boniatto Timbale, Mountain Berry Chutney, Elysian Black Muscat

DESSERT

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Espresso and Vanilla Bean Cobblestone Pie

Toasted Hazelnuts, Chocolate Nuggets, Hot Butterscotch

Nutella Frangelico Crème Brûlée

Star Anise Biscotti, Apple Confit, Cane Sugar Crunch

Warm Carlsbad Strawberry and Peach Torte

Peppered Blood Orange Sorbet, 25 Year Old Balsamic

Triple Layer Chocolate Mousse Cake

Almond Macaroon, Mara Des Bois, Candied Violets

Dulce De Leche Cheesecake

Cardamom Shortbread Cookie, Morello Cherry Coulis

Pomegranate Lemon Tart

Green Tea Gelato, Chocolate Meringue, Indian Mint Syrup

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