



Easter Brunch at The Marine Room

La Jolla, Calif. - (February 13, 2007) – La Jolla's renowned Marine Room will be offering a special Easter menu. Treat your entire family to a day enjoying oceanfront vistas while dining on a sumptuous Easter buffet created by executive chef Bernard Guillas and chef de cuisine Ron Oliver. Buffet items include Forest Mushroom Bread Pudding, Maine Lobster Bisque, Butternut Squash Ravioli, Maple Chili Smoked Prime Rib and Cardamom Rose Petal Rubbed Leg of Lamb. Blue Sky Orange Tart, Frangelico Hazelnut Cake, and Vanilla Bean Three Berry Cheesecake are some of the treats sure to satisfy any sweet tooth (copy of full menu follows).

Cost for the buffet is \$55.00 for adults, \$24.00 for children 12 and under, and \$3.00 per year for children under the age of 6. Prices do not include tax, beverages or gratuity. The buffet will be served from 10:00 a.m. to 4:00 p.m. on Sunday, April 8, 2007.

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 visit online for more information at www.MarineRoom.com.

#

Media Contacts:

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

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



The Marine Room
LA JOLLA, CALIFORNIA

Easter Day - Sunday April 8, 2007

10:00 a.m. to 4:00 p.m.

\$55.00 adults \$24.00 children (12 and under) \$3.00 per year children (6 and under)
(tax, gratuity and beverages not included)

Breakfast Fare

From the Bakery
Rolled French Pistachio Crepe
Buchmann's Ranch Eggs on Kobe Short Rib Hash
Forest Mushroom Bread Pudding
Roasted Eggplant Cumin Gouda Quiche

First Course

Charcuterie
Artisanal Rustic Cheeses
Andean Red Quinoa Salad
Blue Heron Farms Organic Spring Lettuce
Seasonal Fresh Fruit and Berries

From the Sea

Shellfish on Ice
Maine Lobster Bisque
Garam Masala Tea Cured Organic Salmon
Togarashi Pepper Coated Sashimi Ahi Tuna
Coconut Poached Bay Scallop Salad

Main Courses

Seafood Bouillabaisse
Lemon Balm Brioche Crusted Arctic Char
Tangerine Kalbi Glazed Sonoma Chicken
Butternut Squash Ravioli
Yukon Gold Potato and Preserved Nectarine Casserole
Spring Root Vegetables
The Favorites

Rotisserie

Maple Chili Smoked Prime Rib
Cardamom Rose Petal Rubbed Leg of Lamb

Pastries

Tupelo Honey Apple Cake
Vanilla Bean Three Berry Cheesecake
Frangelico Hazelnut Cake
Spicy Mayan Chocolate Sacher
Blue Sky Ranch Orange Tart
Cardamom Carrot Cake with Cream Cheese Frosting
Basket of Cookies, Easter Eggs, Bunnies and Strawberries

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.

(858) 459-7222

2000 Spindrift Drive
La Jolla, CA 92037

MarineRoom.com