



Mother's Day at the Marine Room

La Jolla, Calif. - (March 13, 2007) – La Jolla's renowned Marine Room will be offering a special Mother's Day menu. Treat your mother 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 Maltese Orange Ginger Coated Wild Prawns, Maine Diver Scallop and Ahi Tuna, Magenta~Mache Salad, and Organic Sweet Corn Blue Crab Bisque. Entrées include Pistachio Basted Lobster Tail, Amarone Braised Colorado Lamb Osso Bucco, Walnut Suneli Crusted Sonoma Chicken Breast and Midwestern Filet Mignon. A Kona Kahlua Crème Brulee, Triple Layer Chocolate Mousse Cake, and Pomegranate Lemon Tart 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. Available from 12 p.m. to 7:30 p.m. on Mother's Day, Sunday, May 13, 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 online at www.MarineRoom.com.

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The Marine Room
LA JOLLA, CALIFORNIA

Mother's Day – May 13, 2007

Appetizers

Maltese Orange Ginger Coated Wild Prawns

Eggplant Compote, Tabouleh, Kohlrabi Sprouts, Harissa, Saffron Oil
17

Wild Forest Mushroom Bread Pudding

Aged Roomano, White Asparagus, Licorice Greens, 20 Year Old Royal Ambrosante
15

Scottish Smoked Salmon Salad

Buckwheat Blini, Avocado Fritters, Watercress, Capers, Banyul~Beet Syrup
16

Maine Diver Scallop and Ahi Tuna

Truffle Polenta, Serrano Ham, Quince, Minus 8 Icewine Jus
17

Blue Heron Farm Magenta ~ Mache Salad

Malted Date Jam, Spicy Pecans, 5 year aged Cheddar, Carob Vincotto Dressing
15

Organic Sweet Corn Blue Crab Bisque

Fennel Pollen Muffin, Abalone Mushroom Relish, Pancetta
14

Entrees

Pistachio Butter Basted Lobster Tail

Stone Fruit Polenta, Duck Sausage, Arugula, Lemoncello Chervil Essence
42

Leek Parsley Crusted Alaskan Halibut

Crimson Fingerlings, Heirloom Tomato, Serrano Ham, Corail Champagne Sauce
31

Mulberry Kalbi Glazed King Salmon

Yam Multi Grain Timbale, Pepino Melon, Shiso Leaves, Watercress Sake Emulsion
28

Amarone Braised Colorado Lamb Osso Bucco

Truffle Risotto, Candied Root Vegetables, Pearl Onions, Lemon Parsley Gremolata
34

Midwestern Angus Filet Mignon

Hazelnut Potato Pie, Portabellini, St. André Horseradish Butter, Fig Amarone Glaze
36

Walnut Suneli Crusted Sonoma Chicken Breast

Brown Mochi Rice, Yellow Wax Beans, Kumquat, Aromatic Vya Vermouth Jus
26

"Signature"

Center Cut Angus Filet Mignon and Lobster Tail

Asparagus Bundle, Cipollini, Shiraz Reduction, Kaffir Lime Leaf Butter
68

Desserts

9

Kona Kahlua Crème Brûlée

Triple Layer Chocolate Mousse Cake

Signature Cobblestone Pie

Carlsbad Strawberry and Peach Cobbler

Dulce De Leche Cheesecake

Pomegranate Lemon Tart

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