



### **Chef Bernard Guillas Offers Cooking Classes at The Marine Room Restaurant This Spring**

**La Jolla, Calif. - (February 18, 2008)** – Executive Chef, Bernard Guillas, offers two spring cooking classes at The Marine Room on May 7 and June 11. Each class will consist of a 90-minute cooking demonstration (appetizer, entrée and dessert), followed by a three-course lunch featuring the items taught during the demonstration and a special surprise take-away gift. Recipes will be provided for attendees to take home (complete menus follow).

**Wednesday, May 7, 2008:** Mother's Day Menu – learn how to prepare a beautiful menu that mom will enjoy, celebrating the very best of the spring season, featuring Coastal Summer Gazpacho, M' Ocean Fennel Pollen Parsley Spiced Alaskan Halibut and a Wild Berry Gratin. This class will be taught in The Marine Room Restaurant.

**Wednesday, June 11, 2008:** Father's Day Menu – men and women alike will have fun with Chef Bernard's summer grilling class, featuring Barbecue Jumbo Shrimp, Maple Chili Smoked Kobe Beef Top Sirloin, and Chunky Monkey Plantation Pie. This class will be taught on the beach next to The Marine Room.

Demonstrations start promptly at 11:30 a.m. and lunch will be served at 1 p.m. Price for each class is \$50 per person (tax, beverages and gratuity not included). Classes will fill up fast as there is a maximum of 60 people per class.

Reservations are required, and can be made by calling (858) 459.7222. For additional information, visit [www.MarineRoom.com](http://www.MarineRoom.com).

"I am so excited to begin teaching cooking classes at The Marine Room. By combining an informative teaching session, exceptional lunch and a breathtaking view, I feel that we are offering our guests a unique experience," states Executive Chef Bernard Guillas, "Chef de Cuisine, Ron Oliver and I have taken great care to develop menus for the classes which reflect the global cuisine of The Marine Room that can be comfortably replicated by the home cook."

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.

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; (858) 459.7222, [www.MarineRoom.com](http://www.MarineRoom.com).

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**MOTHER'S DAY COOKING CLASS**

*Wednesday, May 7, 2008*

*11:30 a.m. Demonstration - 1 p.m. Lunch*

*\$50 per person (tax, beverages and gratuity not included)*

**Coastal Summer Gazpacho**

Jumbo Bay Shrimp and Crabmeat Salad

**Chef Bernard M' Ocean" Fennel Pollen Parsley Spiced Alaskan Halibut**

Ecuadorian Tabouleh, Lemon Myrtle Oil

**Wild Berry Gratin**

Sherry Sabayon

**SUMMER GRILLING COOKING CLASS**

*Wednesday, June 11, 2008*

*11:30 a.m. Demonstration - 1 p.m. Lunch*

*\$50 per person (tax, beverages and gratuity not included)*

**Barbecued Jumbo Shrimp**

Japanese Eggplant, Avocado Mango Relish

**Maple Chili Smoked Kobe Beef Top Sirloin**

Three Potato Salad, Caramelized Onions, Grilled Tomatoes

**Chunky Monkey Plantation Pie**

Truffle Chocolate Sauce

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