



Cooking Classes Return to the Marine Room Restaurant This Autumn

La Jolla, Calif. - (June 16, 2008) – Due to the overwhelming popularity of his Spring cooking classes, Executive Chef, Bernard Guillas, will be offering three more cooking classes this autumn on August 20th, October 22nd and December 3rd. Each class will consist of a 90-minute cooking demonstration followed by 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, August 20, 2008: Celebrate the summer with a menu featuring Petals of Fresh Sea Scallops, Wild Alaskan King Salmon and Almond Polenta Cake and hand selected wine pairings. \$65 per person (tax, beverages and gratuity not included).

Wednesday, October 22, 2008: Chef Bernard's Autumn Harvest menu features Buttercup Squash Nectar, Braised Colorado Lamb Osso Bucco and his Grandmother's Warm Caramelized Pecan Apple Cake and beer pairings. \$65 per person (tax, beverages and gratuity not included).

Wednesday, December 3, 2008: Rejoice in the holiday season with festive hors d'oeuvres and champagne cocktails including Blue D'Auvergne Grape Truffles, Fig & Hazelnut Tapenade Crostini, Florida Stone Crab Stuffed Cherry Tomatoes, Lemon Thyme Avocado Beignets and Shrimp & Andouille Sausage Lollipops. \$75 per person (tax, beverages and gratuity not included).

Demonstrations start promptly at 11:30 a.m. and lunch will be served at 1 p.m. 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.

"We were so thrilled with the response to our spring cooking classes that we decided to offer three more classes. 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.

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SUMMER WINE PAIRING CLASS

Wednesday, August 20, 2008: 11:30 a.m. Demonstration - 1 p.m. Lunch
\$65 per person (tax and gratuity not included)
featuring hand selected wine pairings

Petals of Fresh Sea Scallops

Carpaccio Style, Exotic Fruit Relish, Chives, Sesame Oil

Wild Alaskan King Salmon

Pistachio Almond Crust, Roasted Corn Salsa, Avocado Butter

Almond Lemon Polenta Cake

Summer Berry Compote, Whipped Mascarpone Cream

AUTUMN HARVEST CLASS

Wednesday, October 22, 2008: 11:30 a.m. Demonstration - 1 p.m. Lunch
\$65 per person (tax and gratuity not included)
featuring hand selected beer pairings

Buttercup Squash Nectar

Spiced Rum Glazed Huckleberries, Fromage Blanc

Braised Colorado Lamb Osso Bucco

Truffle Risotto, Root Vegetables, Wild Mushrooms

Chef Bernard's Grandmother's

Warm Caramelized Pecan Apple Cake, Vanilla Ice Cream

HOLIDAY ENTERTAINING CLASS

Wednesday, December 3, 2008: 11:30 a.m. Demonstration - 1 p.m. Lunch
\$75 per person (tax and gratuity not included)
featuring specialty champagne cocktails

Bleu D'Auvergne Grape Truffles

Rolled in Toasted Walnuts

Fig and Hazelnut Tapenade Crostini

Artisanal Goat Cheese

Florida Stone Crab Stuffed Cherry Tomato

Curry Essence

Lemon Thyme Avocado Beignet

Chipotle Dip

Shrimp and Andouille Sausage Lollipop

Saffron Artichoke Aioli

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