



The Marine Room

ELEGANT DINING ON THE SURF

Fact Sheet

Description

Opened on May 29, 1941, The Marine Room quickly became famous as pounding surf created dramatic displays against the restaurants windows. For more than half a century, celebrities, world figures, residents and visitors have made it a habit to come to The Marine Room to enjoy spectacular panoramic views of the Pacific and exceptional cuisine. Located directly on the sands of La Jolla Shores, The Marine Room allows diners to enjoy sweeping views of the coastline while waves roll right up to the windows. Patrons seated window-side during an unusually high tide can savor the food as the surf cascades off windows only a few inches away.

The Marine Room has received countless local, national and international awards for Most Romantic, Best Service, Best French and Best View; and has been on Open Table's "100 Most Scenic Restaurants in America" list since 2011.

The Marine Room offers global cuisine rooted in the French classics along with spectacular views, exemplary service and an outstanding wine list, which make it San Diego's premier dining destination.

Executive Chef Chef de Cuisine

Bernard Guillas
Thomas Connolly

Manager Catering

Travis LeGrand
Amii Cambaliza

Hours of Operation

Dinner: 5:30 to 9:30 p.m. (Sunday – Thursday)
Dinner: 5:30 to 10 p.m. (Friday – Saturday)
Lounge: 4 p.m. to Close (Nightly)
Happy Hour: 4 to 6 p.m. (Sunday – Friday)

Catering

Lunch & dinner banquet packages available for large parties.

Location

2000 Spindrift Drive, La Jolla, CA 92037

Phone

(858) 459.7222

Web Site

www.MarineRoom.com.

Email

info@MarineRoom.com

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Media Contact:

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THE MARINE ROOM RESTAURANT

“A La Jolla Landmark”

La Jolla, California - For more than seven and a half decades, celebrities, world figures, residents and visitors have made it a habit to come to The Marine Room to enjoy its spectacular seaside panorama and great meals. The combination has made it one of San Diego's most popular restaurants.

The restaurant's history actually begins before its 1941 opening. The Spindrift Inn, as it was originally called, was a cozy, four-bedroom roadside inn and restaurant. It was built in 1916 and served as the only lodging on what was once called Long Beach — now La Jolla Shores. In 1935, The Spindrift Inn was purchased by Frederick W. Kellogg, who also bought the adjoining La Jolla Beach & Yacht Club — now the La Jolla Beach & Tennis Club.

Kellogg planned to change the Spindrift Inn into a restaurant, but did not live to see his dream realized. Instead, his son, William Scripps Kellogg, resumed work and finally opened the restaurant under its new name, The Marine Room, on May 29, 1941. The opening day menu featured Fresh Lobster a la Newburg in a shell for \$1.35, Rainbow Mountain Trout Saute Amandine for \$1.25 and martinis for 35 cents.

The Marine Room quickly became famous as pounding surf created dramatic displays outside the original, single-pane windows. However, these windows were no match for mother nature so the room had to be boarded up during winter storms. When the Spindrift Lounge was added in 1948, the original glass was replaced with 3/4 inch tempered glass which withstood the ocean's assault for the next 34 years.

A major series of storms hit San Diego hard during the El Nino conditions of 1982 and unfortunately the Marine Room was featured on the world news as the waves forced their way through the windows and flooded the restaurant. Hence, we were forced to undertake an unplanned, nine-month remodeling project but came out all the better for it. The wait was well worth it and the Marine Room came back stronger than ever after its setback.

The storms that closed the restaurant in 1942 and 1982 get no credit for the landmark's sixth and most recent restoration which took place in October of 1994. Signature elements such as the aquarium and logo seahorses were retained in keeping with the tradition and gracious style of hospitality central to the philosophy of La Jolla Beach & Tennis Club, Inc., owner and operator of The Marine Room.

Since opening the restaurant, the staff has continued to emphasize superior standards of cuisine and service making The Marine Room experience one of the most consistently pleasing. Our award-winning Executive Chef Bernard Guillas and his team introduced a culinary facelift featuring seasonal dishes mixed with the signature seafood bill of fare for which we have become famous. Bernard now regularly varies the menus to take advantage of Southern California's year-round fresh produce and is always looking for specialty items from around-the-world.

Chef Bernard, having grown up in a family of butchers, bakers and restaurateurs, believes that food must taste as good as it looks and adds: "When I look out the windows of The Marine Room, I see my favorite Monet and Manet paintings. Like any other artist, I try to translate that beauty into impressionistic masterpieces on the plates that come out of our kitchen."

The imaginative cuisine is more than matched by the up-close view of the surf. All of the tables, both window-side and elevated booths, offer reach-out-and-almost-touch views of the incoming surf. Patrons seated window-side during an unusually high tide can savor the food as plumes of surf cascade off windows only a few inches away.



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With all this, it is no surprise that The Marine Room is selected as a frequent dining spot by a roll call of luminaries. Over the decades, many celebrities have graced the establishment to include Hollywood personalities Bob Hope, Gregory Peck, news anchor Stone Phillips, tennis legends John McEnroe and Jimmy Connors and renowned San Diegans, Jonas Salk and Reuben H. Fleet. If someone important visited San Diego, The Marine Room was (and still is) on the list of sights.

The Marine Room has earned countless awards and accolades since it opened in 1941. We began keeping track of them in 1984 and have logged over 300 unique recognitions from local, national and international sources. Below are just a few of them:

1. California Michelin Guide - "The Plate" (2019)
2. Open Table 100 Most Scenic Restaurants in America (2011-2018)
3. Trip Advisor Certificate of Excellence Hall of Fame 2019 (for earning award for past five years)
4. Zagat – Top 50 Restaurants in San Diego (2015)
5. AAA Four Diamond Rating (2013-2018)
6. California Restaurant Association – San Diego Chapter - Best French 2012, 2014, 2015, 2018
7. Distinguished Restaurants of North America (DiRoNA) Achievement of Distinction (1992-2019)
8. San Diego Magazine – 73 Awards since 1996 including Most Romantic, Best Special Occasion, Best Chef, Best View, Best Service
9. San Diego Union Tribune – 22 Awards since 1997 including Most Romantic, People's Choice, Best Atmosphere, Best of the Best

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 and is owned and operated by the La Jolla Beach & Tennis Club, Inc. For more information and reservations, call (858) 459.7222, or visit www.MarineRoom.com.

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BERNARD GUILLAS

Executive Chef

La Jolla, California – Maitre Cuisiniers de France and Award-winning Chef Bernard Guillas joined La Jolla Beach & Tennis Club, Inc. as executive chef in June 1994. Right at home in La Jolla, Guillas' affinity for the coastal lifestyle reminded him of his home in Brittany. "When I lived in France, the smell of the sea and the lure of its bounty were constantly part of our table," Guillas recalls. "I'm inspired by the variety and quality of the local produce and seafood found throughout our region. I love to use my classical training and my love for Pan Pacific flavors in all our restaurants." Guillas is responsible for directing the resort's three restaurants and all catering operations for the La Jolla Beach & Tennis Club, the Shores Restaurant at the La Jolla Shores Hotel, and the landmark Marine Room restaurant.

Guillas, no stranger to classic tradition, insists, "a good cook is a sorcerer who dispenses happiness on a plate." For this chef, it is the magic of adding unusual seasonings to titillate the palate. He learned his alchemy early. Born into a family of butchers, bakers, and restaurateurs, Guillas' Britannic upbringing was influenced by his daily exposure to fine cuisine. He began his formal training in 1978, at Le Bretagne Restaurant in Questembert, France, where he apprenticed with the legendary Georges Paineau. Over the next six years he expanded his culinary knowledge with several Maitres Cuisinier de France fine dining restaurants. Jumping continents, Guillas moved on to become chef de cuisine at Le Dolmen in French Guyana. Richly diverse South American flavors still influence his food today.

In 1984, Guillas moved to Washington DC as chef tournant, chef saucier, and sous chef under Pierre Chambrin, former White House executive chef, at Maison Blanche. In 1989, he relocated to San Diego and spent five years as chef de cuisine at the Grant Grill, located in the US Grant Hotel in downtown San Diego's historic district. In 2001 Guillas was inducted into the International Restaurant & Hospitality Rating Bureau's American Chefs' Hall of Fame. Guillas is one of only fourteen chefs to receive this honor. In 2018 Guillas was inducted into the Académie Culinaire de France (French Culinary Academy.)

Guillas self-published his first cookbook, *Flying Pans* with co-author and former chef de cuisine of The Marine Room, Ron Oliver. *Flying Pans* was awarded two IACP book of the year awards in the categories of Chefs and Restaurants and the coveted People's Choice. The cookbook was also named as IACP top three finalist in the category of Food Styling and Photography. *Flying Pans* was awarded top 10 Cookbook in America at Book Expo America in 2010.

Guillas added his second cookbook *Two Chefs One Catch*, "A Culinary Exploration of Seafood" on November 7th 2014. A compendium of over 120 delectable fish, shellfish, and crustacean recipes are organized by species and accompanied by expert tips on selection and preparation. Engaging anecdotes and stories convey the chefs' culinary expertise and insatiable cultural curiosity. You can now sail the seven seas without needing a passport!

An avid culinary explorer, Guillas has a roster of impressive credits that include appearances on The Today show, Martha Stewart Radio, Food Arts magazine and the Discovery Channel's Great Chefs of the World television series. He has been guest chef multiple times at the James Beard House in New York and he has been named Chef Magazine's Chef of the Year and San Diego's Best Chef numerous times. His philanthropic pursuits include Slow Food, The Beard House Foundation, Chaîne des Rotisseurs, American Institute of Wine and Food, and international charities.

Chef Guillas promotes sustainability and plays an active role in supporting his local community while infusing the local culinary scene with his unique talent and engaging personality. He travels extensively throughout the world promoting his restaurants and the San Diego region.