



## *The Marine Room*

ELEGANT DINING ON THE SURF

### FOR IMMEDIATE RELEASE

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### VISIT SAN DIEGO'S "MOST ROMANTIC" RESTAURANT THIS FEBRUARY.

**La Jolla, Calif. (December 15, 2014)** – The Marine Room, a San Diego landmark and award-winning oceanfront restaurant for more than 70 years, has announced a series of romantic events for February. Offering sweeping, dramatic views of La Jolla Shores, culinary excellence and uncompromising service, this oceanfront restaurant provides guests the opportunity to experience fine dining at its finest.

Hailed year after year “Most Romantic Restaurant” by *San Diego Magazine*, the *San Diego Union-Tribune* and *San Diego CityBeat*, The Marine Room offers an unparalleled setting and dining experiences this February:

**Cooking Class and Dinner: Romance on the Beach** – Learn how to cook Marine Room cuisine with Executive Chef Bernard Guillas and Chef de Cuisine Ron Oliver during February’s Romance on the Beach themed class. After the demonstration, experience the three-course menu alongside perfectly paired wines. The menu features Local Organic Mushroom Gateau, Brittany Lobster en Cocotte and Valrhona Lava Cake. The Cooking Class is on Wednesday, February 11, starting at 6 p.m. The price is \$75 per person for the class, dinner and wine pairings.\*

**Valentine’s Day** – Experience an unforgettable dinner complete with oceanfront views and romantic candlelight this Valentine’s Day. Couples will be treated to a decadent four-course menu that includes main course options of Pomegranate Ginger Lacquered Cod, Verbena Butter Basted Lobster Tail, Midwestern Black Angus Filet Mignon, Mary’s Farm Organic Duck Breast or Cervena Elk Loin. Finish with a Three Kisses dessert of Green Walnut Nocello Pot de Crème, Mayan Spice Tcho Chocolate Pyramid and Cassis Ice with Sesame Brittle & Ginger Crystals and much more. Cost is \$125 per person and advance reservations are highly recommended.\*

Reservations are highly recommended for The Marine Room and can be made by calling (858) 459.7222. For more information please visit [MarineRoom.com](http://MarineRoom.com).

#### About The Marine Room

*Voted “Most Romantic Restaurant,” “Best Chef” and recipient of OpenTable’s Diners’ Choice Award, The Marine Room and its famed Executive Chef Bernard Guillas offer diners global cuisine rooted in French classics. Its spectacular views, exemplary service and outstanding wine list have made it San Diego’s premier dining destination for more than 70 years. The Marine Room is owned and operated by La Jolla Beach & Tennis Club, Inc. and is located at 2000 Spindrift Drive in La Jolla. Visit [www.MarineRoom.com](http://www.MarineRoom.com) for more information.*

*\*Cost does not include tax, beverages and gratuity. Food and wine selections based on availability.*

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