



The Marine Room
75TH ANNIVERSARY CELEBRATION

FOR IMMEDIATE RELEASE

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LET THE MARINE ROOM BE PART OF YOUR HOLIDAY CELEBRATIONS

La Jolla, Calif. (September 30, 2016) – At The Marine Room in La Jolla, home to sweeping views and exquisite cuisine for over 75 years, award-winning Executive Chef Bernard Guillas and Chef de Cuisine Ron Oliver have created holiday menus with incredible flavors featuring local ingredients with a global flare. San Diego foodies can stay local this holiday season with The Marine Room as a culinary destination.

Thanksgiving Day - Enjoy a festive à la carte menu for a stress-free Thanksgiving meal where everyone gets what they want. Choose from a wide selection of main courses including Julian Harvest Apple Cider Brined Turkey Breast, Marcona Almond Crusted Swordfish, Colorado Lamb Osso Buco and more. Top off your meal with a selection of delectable desserts such as Five Spice Pumpkin Torte, Fair Trade Chocolate Guava Dacquoise and Warm Heirloom Apple Rhubarb Berry Cobbler.

December Lunches - This is one of the only times during the year The Marine Room is open for lunch – so treat your family, friends and colleagues to this limited-time special. Join us during special holiday hours as we feature an à la carte lunch menu filled with favorites like Ume Plum Wine Braised Kurobuta Pork Cheek and Togarashi Sesame Spiced Ahi Tuna. Thursdays and Fridays from 11:30 a.m. to 2 p.m., December 1, 2, 8, 9, 15, 16, 22 and 23.

Christmas Celebrations – Celebrate the season and let The Marine Room take care of the cooking. Enjoy Christmas Eve specials including Heirloom Bacon Wrapped Atlantic Monkfish and Oregon Kobe Beef Ribeye Steak. On Christmas Day savor an à la carte menu that features Maine Diver Scallop and Baja Prawns, Cervena Farm Elk Loin, and many other favorites. End with decadent desserts like Dulce De Leche Cheesecake, Warm Buttered Bosch Pear Tart and Feuillantine Callebault Chocolate Crunch.

New Year's Eve – Ring in the New Year with a culinary celebration to remember. Choose from an exquisite five-course menu that features Hume Plum Wine Braised Oregon Kobe Beef and Agrume Ginger Butter Basted Maine Lobster Tail. Seating begins at 8:30 p.m. Cost is \$165 per person and includes music from the Whitney Shay Band. For those looking to ring in the New Year a little earlier, a three-course dinner for \$95 per person is available at 5:30 p.m. Take in the ambiance, savor the menu and toast the beginning of 2017 with family and friends. For more information and reservations go to MarineRoom.com or call 858.459.7222.

About The Marine Room

Voted "Best of the Best Restaurant (fancy)" and "Best Special Occasion" Readers' Pick by San Diego Magazine "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 75 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 for more information.

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