



The Marine Room

ELEGANT DINING ON THE SURF

FOR IMMEDIATE RELEASE

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THE MARINE ROOM IN LA JOLLA CREATES A CULINARY DESTINATION FOR THE HOLIDAYS

A Unique, Local and Sustainable Spin on Traditional Dishes

La Jolla, Calif. (October 30, 2018) – At The Marine Room in La Jolla, home to sweeping views and award-winning cuisine for over 75 years, Executive Chef Bernard Guillas and his culinary team have created holiday menus with incredible flavors featuring local ingredients with a global flare.

Thanksgiving Day - Enjoy a festive à la carte menu with choices to please everyone on your guest list. The traditionalist will enjoy our Julian Cherry Cider Brined Turkey Breast, and the more adventurous will savor our Neptune Trilogy of Maine Lobster, Diver Scallop and Baja Prawn. For dessert try the Five Spice Pumpkin Torte or Bonfire Toffee Liqueur Crème Brûlée.

High Tide Breakfast Buffets – Experience our Signature High Tide Breakfast Buffet when the tide brings the surf up to our windows. Enjoy seasonal favorites with options including Hokto Farm Local Mushroom Frittata, Poached Eggs Benedict, and Rolled Red Walnut Ricotta Crepe. Available on select dates, November 24-25, December 8-9, 22-23 from 7 to 11 a.m.

December Holiday Lunches – This is a limited-time treat for family, friends or colleagues. Join us during special holiday hours as we feature an à la carte lunch menu filled with favorites like our Signature Spindrift Seafood Crêpes, Pistachio Crusted Maine Lobster Tail and Togarashi Sesame Coated Ahi Tuna. Lunches are available on select Thursdays and Fridays, December 6, 7, 13, 14, 20, 21.

Christmas Celebrations – Celebrate the season and let The Marine Room take care of the cooking. Enjoy Christmas Eve specials including the Spindrift Trilogy of Lobster Tail, Diver Scallop, Wild Prawn or Colorado Lamb Osso Buco. On Christmas Day savor an à la carte menu that features Cervena Farm Elk Medallions, Blackberry Cider Brined Mary's Farm Turkey Breast and Pistachio Crusted Maine Lobster Tail.

New Year's Eve – Ring in the New Year with a culinary celebration to remember. Choose from an exquisite five-course menu that features Mulberry Wine Braised Imperial Wagyu Beef, Dill Pollen Butter Basted Maine Lobster Tail. Seating begins at 8:30 p.m. Cost is \$185 per person and includes live music from the Whitney Shay Band. For those looking to ring in the New Year a little earlier, a three-course dinner for \$115 per person is available at 5:30 p.m. Take in the ambiance, savor the menu and

toast the beginning of 2018 with family and friends. For more information and reservations go to MarineRoom.com or call 858.459.7222.

About The Marine Room

Voted 2018 San Diego Magazine Critics Pick for Best Water View, Best French Restaurant by the California Restaurant Association, Most Romantic Restaurant” by the San Diego Union Tribune, and one of the “100 Most Scenic Restaurants in America” for 2017 by Open Table, 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 over 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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