



Christmas Day, Monday, December 25, 2006

11:30 a.m. to 7:30 p.m.

Appetizers

Maine Diver Scallop - 18

Honey Spice Bread, Foie de Canard, Griottes, Elysium Black Muscat

Togarashi Plum Rubbed Kobe Beef Carpaccio - 16

Guava Paste, Roomano, Cocoa Nibs, Shiso Leaves, Beet Banyul Syrup

Mueslix Crusted Blue Crab Cake - 17

Black Beluga Lentils, Duck Confit, Butternut Squash, Watercress Tokai Jus

Three Flavors ... - 19

Kona Kampachi, Lobster Tian, Spanish Trout Pearls, Avocado Uni Dressing

Fromage Blanc Wild Mushroom Bread Pudding - 16

White Asparagus, Black Truffle, Candied Chestnuts, Thyme Icewine Emulsion

Sweet Corn and Mascarpone Brûlée - 15

Organic Greens, Malted Fig Jam, Pecan Tuile, Carob Vincotto

Baja Prawn Bisque - 14

Red Corn Madeleine, Crisp Pancetta, Annatto Chile Oil

Main Courses

Pomegranate Macadamia Crusted Natural Salmon - 29

Red Quinoa Tabouleh, Honshimeji, Coriander, Saffron Myrtle Emulsion

Sesame Peppered Ruby Red Ahi Tuna - 32

Thai Rice, Crisp Mango Salad, Avocado Beignet, Pinot Gris Hibiscus Essence

Roasted Australian Lobster Tail - 39

Stone Fruit Polenta, Boudin Blanc, Baby Chives, Tarragon Lemoncello Butter

Fleur de Sel Rubbed Free Range Turkey Breast - 28

Kabocha Spoon Bread, Mandarin Cranberry Relish, Madeira White Sage Sauce

Amarone Braised Colorado Lamb Osso Bucco - 31

Truffle Risotto, Forest Mushrooms, Gremolata, Candied Root Vegetables

Midwestern Grilled Filet Mignon - 33

Maple Boniato, Pickled Cipollini, Tamarind Date Butter, Meyer Rum Reduction

Gooseberry Glazed Cervena Venison Loin - 36

Sunchoke, Star Anise Quince Chutney, White Asparagus, Fortified Zinfandel

Desserts - 9

Godiva Chocolate Yule Log

Mirabelle, Grand Marnier Anglaise

Star Anise Tahitian Vanilla Panna Cotta

Stone Fruit, Pomegranate Consommé, Agrume Poppy Seed Madeleine

Warm Buttered Pear Torte

Dulce de Leche, Poire Williams Spritz, Pistachio Brittle

Espresso and Vanilla Bean Cobblestone Pie

Toasted Hazelnuts, Chocolate Nuggets, Hot Butterscotch Sauce

Honey Caramelized Yuzu Mousse

Mara des Bois Consommé, Financier

Almond Amarula Crème Brûlée

Plantain Chips, Roasted Pineapple, Vanilla Sugar Crunch

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.

(858) 459-7222

2000 Spindrift Drive
La Jolla, CA 92037

MarineRoom.com