



Marine Room Introduces Seven-Course “Chef’s Table” Menu

La Jolla, California (August 21, 2006) –The Marine Room now offers a seven-course chef’s table menu. This menu is offered with or without wine pairings. (Complete menu attached).

“I often hear guests say that everything on the menu looks exquisite and they can’t select one item” says executive chef, Bernard Guillas. “I have created a menu that treats our guests to an entire Marine Room experience featuring seven-courses that compliment one another. Each dish is thoughtfully selected to demonstrate the variety of ingredients and techniques that we use. ”

The new seven-course menu will be available Sunday through Thursday evenings for parties of six to 12 guests. The price for this menu is \$125.00 per person or \$175.00 per person with wine pairings (tax and gratuity not included).

Award-winning Chef, Bernard Guillas, joined La Jolla Beach & Tennis Club, Inc. in 1994, and oversees all menus, wine lists, and special events for the La Jolla Beach & Tennis Club, Shores Restaurant, and Marine Room. Guillas was voted “2004 Chef of the Year” by *Chef Magazine* and 2001’s “Best Chef in San Diego” by the San Diego California Restaurant Association. Guillas is active in supporting his local community, participating in SOS Taste of the Nation, Celebrities Cook for Cancer and Mama’s Kitchen. Guillas is a spokesperson for the Macy’s School of Cooking. Chef Bernard is currently working on launching a new restaurant menu concept at the Shores Restaurant, which was recently unveiled this summer.

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, California and is owned and operated by the La Jolla Beach & Tennis Club, Inc. Reservations for the Marine Room are recommended, and can be made by calling (858) 459.7222, or online at www.MarineRoom.com.

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Note to Editors: Photos available upon request.

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Chefs Table Menu

\$ 125.00 food only (*tax, gratuity and beverages not included*)

\$ 175.00 food and wine pairing (*tax, gratuity and additional beverages not included*)

Available Sunday through Thursday Evenings for parties of six to twelve guests

Lobster Cappuccino

Yuzu Cream, Fennel Pollen Dust
NV Nicholas Feuillatte Brut Rose, 1er Cru, France

Spinach Wrapped Pacific Oysters

Lobster Mousse, Lemon Myrtle Oil, Caviar
2004 Finca de Arantei Albariño, Rias Baixas, Spain

Tupelo Chili Smoked Kobe Beef Carpaccio

Pâte de Fruit, Petit Basque, Cocoa Nibs, Amaranth
Minus 8 Ice Wine Glaze
2002 Domaine Bott-Geyl Pinot Gris, Beblenheim, Alsace, France

Flavors...

Kona Kampachi Escabeche, Maine Diver Scallop
Spanish Trout Pearls
2005 Ken Forrester, Petite Chenin Blanc, Stellenbosch, South Africa

Parsley Thyme Scented Alaskan Halibut

Red Quinoa, Vanilla Leek, Shaved Artichoke
Tangerine Emulsion
2004 Wehlener Sonnenuhr, Riesling, Kabinett, Middle Mosel Valley, Germany

Fleur De Sel Rubbed Free Range Veal Tenderloin

Boniatto Tian, White Asparagus, Morels
Dolcetto Reduction
2003 Chehalem Pinot Noir, Stoller Vineyard, Willamette Valley, Oregon

Trilogy

Sun Dried Blueberry Zinfandel Brûlée
Gianduja Chocolate Crunch
Chai Gelato
*2002 Edmeades Late Harvest Zinfandel
Alden Ridge Vineyard, Mendocino, California*

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2000 Spindrift Drive
La Jolla, CA 92037

MarineRoom.com