



## BERNARD GUILLAS AND CHUAO CHOCOLATIER COLLABORATE ON EXCLUSIVE "PASSIONATE SEAHORSES" CHOCOLATES

**La Jolla, Calif. - (June 13, 2006)** – Executive Chef, Bernard Guillas, and Michael Antonorsi of Chuao Chocolatier have teamed up to create an exclusive Marine Room chocolate. Molded in the shape of the seahorse (a signature Marine Room image), these "passionate seahorses" are made in milk and dark chocolate and are filled with Chuao's passion fruit caramel. In response to continuous requests for a guaranteed window table, the Marine Room developed a "**Romance Package**" complete with preferred seating, a fresh rose upon arrival, five-course tasting menu, and signature chocolates. The exclusive chocolates are currently only available as part of the new "**Romance Package**" and are not sold in the Chuao retail stores.

Award-winning Chef **Bernard Guillas** joined La Jolla Beach & Tennis Club, Inc. in 1994, overseeing 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 "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 spokesperson for the Macy's School of Cooking. Chef Bernard is currently working on launching a new restaurant and menu concept at the Shores Restaurant, slated to be unveiled summer 2006.

**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](http://www.marineroom.com).

**Chuao Chocolatier** in Encinitas is Southern California's only artisan chocolate shop. Named after the legendary cacao-producing region of Chuao in central Venezuela (pronounced chew-wow), Chuao Chocolatier melds traditional European techniques with world-class Venezuelan chocolate and fresh, natural ingredients to produce the finest handmade chocolates. Chocolatiers Michael Antonorsi and Brian Vandembroucke founded Chuao Chocolatier in San Diego County to bring Southern Californians the unique and, until now, rare taste experience of savoring world-class chocolates and bonbons. Chuao chocolates are different from the majority of commercially available chocolates in the U.S. not only because of their Venezuelan cacao content but also because they are made with only natural ingredients and no preservatives.

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