



## Valentines Day at the Marine Room

**La Jolla, Calif. - (November 13, 2006)** – La Jolla’s renowned Marine Room will be offering a special Valentine’s Day menu. Voted “Most Romantic” restaurant by the readers of San Diego Magazine for the last ten years, spend Valentine’s Day enjoying oceanfront vistas while dining on a four-course menu created by executive chef, Bernard Guillas, and chef de cuisine, Ron Oliver.

The four-course menu includes choice of appetizer, first course, main course and dessert. Appetizer selections include Sour Plum Dusted Diver Scallop and a “Trilogy” including Ahi Tuna Tiger Eye, Baja Prawn and Spanish Caviar. Guests may choose between Blue Heron Farm Magenta ~ Mâche Salad or Forest Mushroom Bisque for a first course. Main course selections include Leek Chervil Crusted Barramundi, Tangerine Kalbi Basted Lobster Tail and Angus Filet Mignon. A “Study on Flavor” with Almond Amarula Crème Brulee, Gianduja Chocolate Crunch, Star Anise Panna Cotta, and Coconut Green Tea Liqueur will be presented for dessert (copy of full menu follows).

The four-course menu will be offered for \$95.00 per person. The menu will be served from 5 p.m. to 10 p.m. on Wednesday, February 14, 2007. Prices are per person and do not include tax and gratuity. The regular menu will not be available.

Reservations are recommended, and can be made by calling (858) 459.7222. For additional information, visit [www.MarineRoom.com](http://www.MarineRoom.com).

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 and is owned and operated by the La Jolla Beach & Tennis Club, Inc.

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**Valentine's Day 2007**  
**\$ 95.00 per person** (tax and gratuity not included)  
Wednesday, February 14, 2007 ~ 5 p.m. to 10 p.m.

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**CHOICE OF APPETIZER**

**Sour Plum Dusted Diver Scallop**  
Duck Confit Hash, Griottes, Pain D' Epices, Elysian Black Muscat  
**Maryland Blue Crab Cake**  
Soba Noodles, Micro Horseradish, Agrumes, Cucumber Tokai Infusion  
**Maple Chile Smoked Kobe Beef Carpaccio**  
Guava Paste, Cocoa Nibs, Roomano, Watercress, Minus 8 Icewine  
**Vanilla Buttercup Squash Risotto**  
White Asparagus, Thai Basil Sprouts, Cipollini, Miso Curry Froth  
"Trilogy"  
Ahi Tuna Tiger Eye, Baja Prawn, Spanish Caviar, Sesame Uni Dressing

**CHOICE OF FIRST COURSE**

**Blue Heron Farm Magenta ~ Mâche Salad**  
Pickled Beets, Shaved Hollander, Fructus Olive Oil, Huckleberry Vincotto  
**Forest Mushroom Bisque**  
Crispy Pancetta, Fleur De Teche, Truffle Essence, 20 Year Ambrosante Sherry

**CHOICE OF MAIN COURSE**

**Leek Chervil Crusted Barramundi**  
Corail Risotto, Honshimeji, Serrano Ham, Saffron Verjus Reduction  
**Tangerine Kalbi Basted Lobster Tail**  
Boniato Tian, Linguiça, Pepino Melon, Vya Vermouth Butter  
**Fleur de Sel Thyme Rubbed Veal Tenderloin**  
Winter Corn Cake, Root Vegetables, Late Harvest Viognier  
**Midwestern Angus Filet Mignon**  
Eggplant, Valdeon Bleu, Petite Syrah, Pear Cherry Chutney  
**Gooseberry Glazed Ostrich Loin**  
Fennel Mascarpone Bread Pudding, Pecan Bourbon Sauce

**DESSERT**

**Study On Flavor**  
Almond Amarula Crème Brûlée, Gianduja Chocolate Crunch  
Star Anise Panna Cotta, Coconut Green Tea Liqueur

**MIGNARDISES**

Spicy Mayan Chocolate Biscotti, Fig Pate de Fruit

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