



Christmas at the Marine Room

La Jolla, Calif. - (September 25, 2006) – La Jolla's renowned Marine Room will be offering a special Christmas day menu. Spend Christmas day enjoying oceanfront vistas while dining on a menu created by executive chef, Bernard Guillas, and chef de cuisine, Ron Oliver.

Appetizers include Maine Diver Scallops, Fromage Blanc Wild Mushroom Bread Pudding and Baja Prawn Bisque. Entrée items include Pomegranate Macadamia Crusted Natural Salmon, Fleur de Sel Rubbed Free Range Turkey Breast and Lamb Osso Bucco. Godiva Chocolate Yule Log, Orange Cassia Tres Leches Cake and the always popular Cobblestone Pie are some of the sweet treats offered to end the meal (copy of full menu follows).

Menu items are priced a la carte and do not include tax and gratuity. The special holiday menu will be available from 11:30 a.m. to 7:30 p.m. on Christmas Day, Monday, December 25. Regular menu will not available.

Reservations are recommended, and can be made by calling (858) 459.7222. For additional information, visit 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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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

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2000 Spindrift Drive
La Jolla, CA 92037

MarineRoom.com