



**Marine Room Chef Bernard Guillas Featured Guest Chef at “Seize the Wine”
Annual Fundraising Dinner and Auction Raising \$130,000
Benefiting “My Room” and Children’s Cancer Centre, Royal Children’s Hospital, Australia**

La Jolla, Calif. - (June 14, 2006) - Chef Bernard Guillas, executive chef of The Marine Room, and Yering Station head chef, Colin Swalwell, were joined this year by a third guest chef, Gabriel Martin of Maisonette. Their stunning menu included an endless assortment of delectable canapés followed by carpaccio of swordfish with roasted scallops, loin and rack of lamb and a dessert ‘trilogy’ of Chuao chocolate fondant, sun-dried blueberry shiraz brûlée and pink grapefruit gratin. Guests enjoyed beautiful Yarra Valley wines including Yarrabank sparkling, Tarrawarra Chardonnay, Toolangi Reserve Pinot Noir, De Bortoli Reserve Syrah and Fergusson’s Jeremy Shiraz to name but a few.

The annual fundraising dinner and auction “Seize the Wine” was held on Saturday June 3, at Yering Station in Yarra Valley, Australia. The auction raised \$130,000 for “My Room” and the new Children’s Cancer Centre at the Royal Children’s Hospital.

Some of the country’s most acclaimed winemakers joined their Yarra Valley counterparts for the occasion, including Peter Barry (Jim Barry Wines), Keith Mugford (Moss Wood), Trevor Mast (Mount Langi Ghiran), Ian Shepherd (Penfolds), Glenn Goodall (Xanadu), Gilles Lapalus (Sutton Grange), Virginia Weckert (Charles Melton Wines) and Tricia Horgan of Leeuwin Estate as well as special guest, Australian cricketer, Colin ‘Funky’ Miller.

Each hosted a table of guests and presented their very special wares for auction. Just some of the rare items “seized” included:

- Before heading back to San Diego, special guest Chef Bernard Guillas will be cooking up a special feast perfectly matched with Mount Langi Ghiran wines at the home of one lucky bidder for \$9500
- An Imperial of Moss Wood Cabernet generously donated by Keith and Clare Mugford, fetching \$5000
- An unforgettable private dinner and accommodation package by acclaimed chef Shannon Bennett of Vue de Monde (matched with Yering Station Reserve Wines) in their exclusive executive suite, was increased from 8 to 12 people on the night and went for a stunning \$15,000
- Denis and Tricia Horgan again provided an unforgettable V.V.V.IP Leeuwin Concert package raising \$13,000 for the item
- A cricket bat signed by both the Australian and English 2005 Ashes teams was sold for a cool \$7000, whilst Colin Miller scored with a pre-boxing day test lunch for ten at Yering Station with members of the Australian cricket team - and sold it *twice* for \$2800 a go!

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.

#

Media Contacts:

Elizabeth Ranta, director of marketing
La Jolla Beach & Tennis Club
(858) 551.4669
eranta@ljbtc.com

Sara DeYoung, marketing coordinator
La Jolla Beach & Tennis Club
(858) 551.4639
sdeyoung@ljbtc.com