



### **GLOBAL INSPIRATION FOR NEW MENU**

**La Jolla, Calif. - (June 25, 2007)** – The Marine Room introduces a new summer menu featuring ingredients inspired by executive chef Bernard Guillas' global travels. Having recently returned from Australia and Singapore, Chef Bernard brings a mélange of international flavors encountered during his culinary journeys to Marine Room guests. Diners can experience Wattleseed Rubbed Ostrich Fan Filet (from Australia) and a Green Tea Panna Cotta (from Singapore). These new items join the already diverse menu that includes Amaranth (Peru), Kona Kampachi (Hawaii), Espelette pepper (France), Dukkah (Egypt), and black rice (Thailand). (Copy of complete menu attached)

“It brings me great joy to bring back the scents and tastes of my travels to our patrons,” said executive chef, Bernard Guillas. “On our new menu, I combined some of the exotic flavors that I encountered on my recent trips with local ingredients to showcase their true flavor profiles.”

The new dinner and dessert menus started June 21. Dinner is served nightly, Sunday to Thursday (6 to 9:30 p.m.) and Friday to Saturday (5:30 to 10 p.m.).

Recently, The Marine Room was recognized by the readers of the *San Diego Union-Tribune* as the “People’s Choice” for Best Restaurant in San Diego signifying the best of the best for 2007. This is the seventh time in the last eight years that the Marine Room has been honored with this accolade.

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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).

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’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.

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*The Marine Room*  
LA JOLLA, CALIFORNIA

**APPETIZERS**

- Amaranth Oat Crusted Blue Crab Cake - 17**  
Oolong Tea Noodles, Bresaola, Micro Kohlrabi, Persian Cucumber Miso Broth
- Spinach Wrapped Pacific Oysters - 18**  
Lobster Mousse, Caviar Quintet, Lemon Myrtle Oil
- Pomegranate Ginger Scented Baja Prawns - 17**  
Eggplant Jam, Parsley Tabouleh, Harissa, Saffron Aioli
- Togarashi Plum Spiced Kobe Beef Carpaccio - 16**  
Cocoa Nibs, Roomano, Watercress, Carob Vincotto, Espelette Guava Paste
- Seasonal Forest Mushrooms - 16**  
Date~Thyme Biscotti, Arugula, Smoked Almonds, 20 Year Old Royal Ambrosante Sherry
- Wattleseed Rubbed Ostrich Fan Filet - 17**  
Kabocha Tian, Griottes, Shaved Truffle, Minus 8 Ice Wine Jus
- Three Flavors ... - 19**  
Diver Scallop, Kona Kampachi Sashimi, Lobster Tian, Buddha's Hand Sake
- Espelette Scented Maryland Soft Shell Crab Tempura - 17**  
Kumquat Mochi Rice, Celery Remoulade, Spanish Pearls, Sweet Pea Miso Sauce
- Blue Heron Farm Magenta ~ Mâche Salad - 15**  
Vintage Hollander Gouda, Sage Ciabatta Crisp, Fig Marmalade, Tupelo Verjus Vinaigrette
- Signature Maine Lobster Bisque - 16**  
Enokis, Pancetta, Yuzu Cream, Pepitas Twist
- Classic Caesar - 14 per person**  
Prepared Gueridon Style for Two or More
- Caviar on Ice - Market Price**  
Buckwheat Blinis, Classic Condiments, Crème Fraîche, Grey Goose Vodka

**ENTREES**

- Abalone Mushroom Crusted Australian Barramundi - 33**  
Crimson Fingerlings, Tomato Confit, Serrano Ham, Viognier Truffle Sauce
- Sesame Peppered Ruby Red Ahi Tuna - 36**  
Thai Rice, Crisp Mango Salad, Avocado Beignet, Pinot Gris Hibiscus Essence
- Galangal Kalbi Glazed Organic Salmon - 34**  
Asian Crab Risotto, Honshimeji, Dragon Fruit, Tangerine Emulsion
- Fennel Pollen Dukkah Coated Alaskan Halibut - 35**  
Red Quinoa, Vanilla Leek, Chives Sprouts, Absinthe Infusion
- Lemon Verbena Butter Basted Lobster Tail - 52**  
Multi Grain Timbale, Linguiça, Heirloom Melon, White Port Corail Sauce
- Midwestern Black Angus Filet Mignon - 39**  
Pickled Red Onions, Portabellini, Valdeon Blue, Old Vine Zinfandel Glaze
- Fleur De Sel Rubbed Free Range Veal Tenderloin - 36**  
Savory Corn Cake, Lady Apple Fritter, Morels, Elysian Black Muscat Reduction
- Fulton Valley Farm's Organic Chicken Breast - 29**  
Walnut Suneli, Haricots Vert, Venere Rice, Rose Geranium Essence
- Country Meadow Rack of Lamb - 39**  
Violet Honey Mustard, Pistachios, White Sage, Savory Mascarpone Bread Pudding
- Game Trilogy: Elk, Antelope, Venison... - 42**  
Maple Boniato Timbale, Trio of Chutney, White Asparagus, Chocolate Liquorice Shiraz

**LES DESSERTS - 11**

- Espresso and Vanilla Bean Cobblestone Pie**  
Toasted Hazelnuts, Chocolate Nuggets, Hot Butterscotch Sauce
- Mandarin Imperial Baba Cake**  
Candied Pineapple, Pistachio Tuile, Mara des Bois Gelato
- Nutella Frangelico Crème Brûlée**  
Star Anise Biscotti, Apple Confit, Cane Sugar Crunch
- Warm Carlsbad Strawberry and Peach Torte**  
Peppered Blood Orange Sorbet, 25 Years Old Balsamic
- Summer Gelato Trifecta**  
Amarula Liqueur, Cinnamon Palmier, Mint Sprig
- CHEF'S TASTING DESSERTS - 14**  
**American Artisan Cheeses**  
Fennel Pollen, Walnut Rosehip Preserve, Fig Paste, Citrus Sage Toast
- Trilogy**  
Sun Dried Blueberry Zinfandel Brûlée, Blue Sky Ranch Organic Lemon Tart, Green Tea Panna Cotta
- Study on Chocolate**  
Spicy Mayan Cocoa Nibs Gelato, Griottes Cherries Pot De Crème, Gianduja Chocolate Crunch

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