



The Marine Room
ELEGANT DINING ON THE SURF

SAN DIEGO RESTAURANT WEEK

January 20-27, 2019

\$50 per person

CHOICE OF APPETIZER

Rooibos Tea Spiced Baja Prawns

tuxedo barley, peppadew jam, sea grass, poppadum, pomegranate

Artisanal Butter Lettuce Leaves

aged hollander gouda, zaatar crostini, tart cherry, hardys port dressing

Signature Maine Lobster Bisque

enokitake, yuzu crème fraîche, pistachio financier

King Trumpet Porcini Soup

truffle st. andre butter, pecan savarin

CHOICE OF MAIN COURSE

Faroe Island Crispy Skin Salmon

potato fondante, octopus, endive, bouillabaisse sauce

Sake Poached Maine Diver Scallops

yuzu soy gremolata, mochi rice, shiso leaves, strawberry daikon, dashi

Mulberry Wine Braised Brandt Beef Cheeks

jewel yam, pickled honshimeji, black garlic butter, jujube sauce

Whole Roasted Organic Carnival Squash

quinoa, rainbow chard, eggplant, maitake, goji berry miso

DESSERT

Trilogy

Grand Marnier Panna Cotta | Chocolate Mocha Opera | Sesame Pistachio Halvah Gelato

SIGNATURE MAIN COURSE OPTIONS

Additional \$25

Center Cut Black Angus Filet Mignon

Dill Pollen Butter Basted Maine Lobster Tail

Togarashi Sesame Crusted Ahi Tuna

858.459.7222 | MarineRoom.com

2000 Spindrift Drive, La Jolla, CA 92037

Price does not include beverage, tax and gratuity. Food selections subject to change based on availability.