



The Marine Room

ELEGANT DINING ON THE SURF

LUNCH BANQUET PACKAGES

THREE-COURSE PLATED LUNCHES

Includes choice of one appetizer, entrée and dessert from options below. Food and beverage minimums apply to daytime events. Please provide guest selections for each course five days in advance.

OPTION ONE

\$48 per person

CHOICE OF APPETIZER

Black Truffle Wild Mushroom Soup Delice de Bourgogne, Heirloom Bacon, Parsley Financier

Artisan Little Gem Lettuce Port Spiced Pear, Beet Coulis, Red Walnuts, Sage Blossom Honey Dressing

CHOICE OF ENTRÉE

Signature Seafood Crêpes Shrimp, Bay Scallops, Crabmeat, Cremini, Vya Vermouth Corail Sauce

Chimichurri Rubbed Mary's Farm Chicken Salad Baby Romaine Heart, Crabapple, Compressed Date Agriolc Vinaigrette

CHOICE OF DESSERT

Meyer Lemon Hibiscus Tart Cumin Almond Crust, Chantilly, Crystalized Ginger, Vanilla Meringue

Nocello Walnut Cheesecake Mission Fig Thyme Biscotti, Orange Confit, Carob Vincotto

OPTION TWO

\$58 per person

CHOICE OF APPETIZER

Purple Haze Goat Cheese Brûlée Baby Romaine Heart, Crabapple, Compressed Date, Agriolc Vinaigrette

Signature Lobster Bisque Pistachio Cornbread, Pancetta, Enokitake

Pink Guava Ginger Glazed Wild Prawns Buckwheat Kasha, Eggplant Compote, Harissa Aioli, Marigold Dressing

CHOICE OF ENTRÉE

Shetland Islands Open Ocean Salmon Pecan Gremolata, Persimmon, Freekeh, Brussels Leaves, Lillet Rouge

Lemon Verbena Scented Maine Lobster Tail Corail Polenta, Stone Porter Sausage, Leek Sprouts

XO Vanilla Infusion

Center Cut Black Angus Filet Mignon Tartufo Potato, Huckleberry Chutney, Horseradish Maître 'D, Carignane

CHOICE OF DESSERT

GF Macadamia Passion Fruit Marjolaine Candied Violets, Chocolate Pearls, House Cherry Liqueur

Gianduja Chocolate Praline Pyramid Griottine Mojito, Mint Syrup, Almond Crisp, Morello Cherry Coulis

Spindrift Cobblestone Pie Espresso, Vanilla Ice Cream, Toasted Hazelnuts, Maker's Mark Bourbon Sauce

OPTION THREE

\$65 per person

CHOICE OF APPETIZER

Macadamia Coated Blue Crab Cake Acorn Noodles, Nashi Pear, Red Kohlrabi, Argrumes, Saffron Sake Sauce

La Quercia Prosciutto And Rainbow Beets Hungarian Feta, Cara Cara Orange, Banyul Syrup, Maldon Smoked Salt

Warm Hokto Farm Organic Mushroom Torte Bresaola, Celeriac, Marcona Almonds, Tokai Reduction

CHOICE OF ENTRÉE

Leek Parsley Crusted Barramundi Celeriac Purée, Field Peas, Pomegranate Seeds, Saffron Absinthe Emulsion

Lemon Verbena Scented Maine Lobster Tail Corail Polenta, Stone Porter Sausage, Leek Sprouts, Xo Vanilla Infusion

Center Cut Black Angus Filet Mignon Tartufo Potato, Huckleberry Chutney, Horseradish Maître'd, Carignane

DESSERT

Trilogy Mayan Spice Chocolate Dome; Meyer Lemon Hibiscus Tart; Cactus Pear Sorbet, Cacao Nibs

LUNCH BUFFETS

Minimum 50 people.

MARKET

\$44 per person

Fallbrook Field Green Salad Candied Pecans, Pickled Carrots, Hollander Gouda, Tangerine Vinaigrette
Mediterranean Orzo Shaved Fennel, Pear, Mâche, Artichokes, Meyer Lemon Dressing
"The Butcher Block"
Shaved Black Forest Ham, Turkey Pastrami, La Quercia Prosciutto, Rosette de Lyon
St. André, Emmental, Herbed Goat Cheese, Chaumes
Maple Mustard, Ancho Chile Aioli, Horseradish Crème Fraîche
Artisan Baguette, Ciabatta and Multigrain
Farmer's Market Fruit Salad Rosewater, Mint Syrup
Cranberry Orange Bar, Macadamia Cookies, Sea Salt Chocolate Brownies

SPA

\$50 per person

Vine Ripe Tomato Gazpacho Extra Virgin Avocado Oil, Citrus Croutons, Fennel Pollen
Vanilla Pearl Pasta Salad Baja Crab, Artichoke, Watercress, Charred Bell Pepper Jam
Red Quinoa Tabbouleh Pistachios, Feta Cheese, Preserved Apricots, Meyer Lemon Dressing
Kalbi Glazed Organic Chicken Wrap Green Tea Noodles, Cucumber, Cashews, Ginger Pesto
Pepitas Crusted Natural Salmon Rainbow Chard, Trumpet Mushrooms, Saffron Lobster Broth
Eggplant Tagine Preserved Fruit, Smoked Almonds, Harissa Cumin Oil
Seasonal Fruits and Berries Star Anise Agave
Meyer Lemon Hibiscus Tart
GF Macadamia Passion Fruit Marjolain

MEDITERRANEAN

\$58 per person

Baby Romaine Hearts Pancetta Lardons, Garlic Ciabatta Crisp, St. Agur Blue, Agridolc Dressing
Tomato Confit and Burrata Salad Basil Sprouts Mélange, Blood Orange Olive Oil
Saffron Parsley Tabbouleh Rock Shrimp, Water Chestnut, Preserved Pear, Cumin Gouda Vinaigrette
Thyme Zaatar Spiced Beef Short Rib Truffle Potato Casserole, Pickled Eggplant, Green Onion Oil
Pecan Gremolata Crusted Barramundi Fennel, Butternut Squash, Wheat Berries, Pernod Sauce
Indian Harvest Wild Rice Tangerine, Carrot, Tarragon Pesto
Truffle Potato Casserole Angelino Plums, Candied Onions, Brioche Crust
Blueberry Almond Tosca
Raspberry Chocolate Opera
Orangecello Pot de Crème

A 20% service charge and applicable state sales tax (7.75%) will be added to all food and beverage charges.
Please note service charge is taxable by California state law. Menu prices are subject to market fluctuation.