

THE SHORES

DINE ON THE BEACH

- Hours:** Brunch (Sundays): 11:30 a.m. to 2:30 p.m.
All major credit cards accepted
- Cuisine:** The dining concept at The Shores is simple – use the freshest ingredients from area farms and artisan purveyors to create food that is clean and flavorful while highlighting the best of each season.
- Wine:** The wine program features unique selections from around the world, offering a range of varietals and vineyards, all specifically selected to complement the cuisine. Please speak with Wine Director, Lisa Redwine pairing recommendations!
- Design:** The light and airy dining room is the perfect backdrop for the casual and comfortable cuisine. The décor incorporates neutral textures and patterns in cool ocean tones and the restaurant's floor-to-ceiling windows provide unobstructed views of the Pacific Ocean. The bar features comfortable intimate seating with sweeping views of the La Jolla coastline, while the outdoor patio allows diners to enjoy the fresh ocean breeze and sounds of the surf.
- Chef:** Chef de Cuisine, Augustin “Augie” Saucedo grew up in a home surrounded by great cooks and even greater food. His mom was a great home cook and his dad was a chef at the Disneyland Hotel. Saucedo also had the good fortune of spending five years in South America where the exposure to various cultures and cuisines cemented his desire to become a chef. Saucedo brings to the Shores Restaurant a wealth of training and experience, including stints at the Mission Inn, Chameleon Café, San Diego Convention Center and Shelter Pointe Hotel and Marina. Saucedo is a member of the Chefs de Cuisine Association of San Diego, a former member of the California Culinary Team, and a professional member of The American Institute of Wine & Food.
- Management:** Restaurant Manager, Lisa Redwine, CS, the grand daughter of a butcher and a cheese maker, learned the importance of fresh handcrafted foods at an early age. Redwine has a degree in Hotel and Restaurant Management from University of Wisconsin Stout and a degree in Culinary Arts from the Culinary Institute of America, where she graduated with honors. Redwine has worked in the kitchen and front-of-the-house with some of the most respected names in the industry including George Morrone and Michael Mina at the highly acclaimed Aqua, Elka Gilmore of Liberte, Charles Soloman of the four star restaurant Heights, John Cunin of the renowned Cypress Club, and Umberto Gibin of the Grand Café where she developed a wine program that garnered awards from Wine Spectator and Sante magazines. Redwine's multiple food and beverage certifications include: Certified Sommelier from Court of Master Sommeliers, Certified Wine Professional and an AOS Degree in Culinary Arts from the Culinary Institute of America.

PARTY'S GENERAL INFORMATION

CONTACT INFORMATION

Name: _____
Email: _____
Phone: _____
Fax: _____

GROUP / EVENT INFORMATION

Group Name: _____
Event Date: _____
Event Time: _____
Number of
Guests: _____
Personalized
Menu Heading: _____

FOR HOLDING PURPOSES PLEASE PROVIDE CREDIT CARD INFORMATION.

This same information can be used as a billing option.

Cardholder's
Name: _____
Card Type: MasterCard Visa AmEx Diner's Club Discover _____
Card Number: _____
Expiration Date: _____
Signature: _____
Use Above as
Billing YES No Initial: _____
Information?

Additional Comments / Requests:

PERSONALIZED BRUNCH MENU OPTIONS
(only the \$15.00 express brunch includes beverages)

\$15.00* 1-Course Express Brunch Menu

includes: Select 5 items from the list below, and includes the following beverages: soft drinks, regular and decaf coffee, iced or hot tea.

Entrée Salads

Teriyaki Ginger Glazed Chicken

cashews, crispy noodles, ginger orange vinaigrette

Classic Chopped Cobb**

tomato, blue cheese, turkey, egg
bacon, avocado

Pacific Smoked Salmon Stack

caper berries, red onion tomato relish, watercress salad
black pepper cream cheese toasted bagel

Eggs and Other Entrees

**** Honey Banana French Toast**

hazelnuts, mascaprone, nutella

****Farmhouse Benedict**

proscuitto, arugula, shaved parmesan, focaccia, citrus hollandaise

Brandt Beef Burger

grilled onions, bacon, vermont cheddar, kaiser roll

“Fish And Chips”

cranberry celery slaw, ancho aioli

****Field Vegetable Frittata**

butternut squash, onion, potato, oyster mushrooms
roasted tomato, basil, zucchini, winchester gouda

** price does not include tax or gratuity*

*** indicates items that can be made into vegetarian options*

PERSONALIZED BRUNCH MENU OPTIONS

\$19.50* : 2-Course Menu

Please select a First and Second Course

FIRST COURSE: *select one soup and one salad*

- **vine ripened tomato gazpacho:** bocconcini mozzarella, pepitas croutons, lemon mosto olive oil
- **forest mushroom bisque :** potato relish, emmental, pumpkin seed oil
- **crows pass organic greens:** maytag blue, pistachios, dates, blood orange vinaigrette

SECOND COURSE: *select three entrees*

- **signature baja omelet :** crabmeat avocado, cheddar cheese scallions, cilantro cream, pico de gallo**
- **brandt beef burger :** grilled onions, bacon, vermont cheddar, kaiser roll
- **“fish and chips”:** cranberry celery slaw, ancho aioli
- **farmhouse benedict :** proscuitto, arugula, shaved parmesan, focaccia, citrus hollandaise
- **huevos rancheros :**two over easy eggs, corn tortillas, beans and rice rancheros sauce**
- **pistachio crusted natural salmon:** wheatberries, bok choy, avocado butter coriander vinaigrette
- **tahitian vanilla golden waffle:** tropical fruit, coconut flakes, whipped cream, star anise syrup **

* price does not include tax, gratuity or beverages.

RECEPTION – TRAY PASSED AND PLATTERS

TRAY PASSED COLD \$5* per piece

- **belgian endive:** blue cheese and pecans
- **sesame seed crusted ahi tuna:** wasabi aioli
- **prosciutto wrapped asparagus:** goat cheese, sourdough bread
- **bruschetta pomodoro tomato :** basil, garlic, honey balsamic
- **barbeque beef carpaccio:** pommery mustard cream

TRAY PASSED HOT \$5.50* per piece

- **spicy coconut shrimp:** mango coulis dipping sauce
- **artichoke heart fritters:** ancho chili aioli
- **stone crab cake:** sun dried tomato tartar sauce
- **macadamia crusted chicken skewers:** sweet and sour lilikoi sauce
- **crispy goat cheese won ton:** garlic and chives
- **grilled shrimp and andouille sausage:** new orleans style

RECEPTION PLATTERS

- **surfside artisan cheeseboard: \$8.75* per person**
selection of imported and domestic artisan cheeses, sun dried figs
artisan breads, honey, seasonal accompaniments
- **seasonal vegetable crudite: \$6.95* per person**
seasonal garden vegetables, spicy onion poppy dip, pesto dressing
- **smoked salmon trilogy: \$7.95* per person**
chefs house smoked salmon, pastrami style smoked salmon, star anise cured salmon
toast points, corn bilinis, crème fraîche, classic condiments, tobiko caviar
- **shellfish on ice: pricing listed below**
cocktail sauce mignonette, horseradish, toast, lemon, water cracker
 - **oysters on the half shell: \$38* per dozen**
 - **jumbo prawns: \$44* per dozen**
 - **crab cocktail claws: \$46* per dozen**
 - **green lip mussels on the half shell: \$21* per dozen**

* price does not include tax, gratuity or beverages.