

# THE SHORES

## DINE ON THE BEACH

- Hours:** Dinner Nightly: 5 p.m. to 10 p.m.  
Bar: 10 a.m. to 10 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.

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## PARTY'S GENERAL INFORMATION

### CONTACT INFORMATION

Name:

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Email:

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Phone:

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Fax:

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### GROUP / EVENT INFORMATION

Group Name:

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Event Date:

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Event Time:

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Number of  
Guests:

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Personalized  
Menu Heading:

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### FOR HOLDING PURPOSES PLEASE PROVIDE CREDIT CARD INFORMATION.

*This same information can be used as a billing option.*

Cardholder's  
Name:

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Card Type:

MasterCard  Visa  AmEx  Diner's Club  Discover  \_\_\_\_\_

Card Number:

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Expiration Date:

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Signature:

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Use Above as  
Billing  
Information?

YES  No Initial: \_\_\_\_\_

Additional Comments / Requests:

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## PERSONALIZED DINNER MENU OPTIONS

### **\$26\*: 2-Course Menu**

*Select a First and Second Course or a Second Course and Dessert Option*

**FIRST COURSE:** *select one soup and one salad*

- **baja shrimp fritter:** jicama slaw, chili eggplant, passion fruit
- **crows pass organic greens:** maytag blue, pistachios, dates, honey vinaigrette
- **orange ahi tuna poke :** sesame seaweed salad, taro chips, wasabi cream
- **vine ripened tomato gazpacho:** bocconcini mozzarella, pepitas croutons, lemon mosto olive oil
- **forest mushroom bisque:** potato relish, emmental, pumpkin seed oil

**SECOND COURSE:** *select three*

- **vande rose farm apricot glazed pork chop:** mascarpone polenta, mint carrots onion jam, sage natural jus
- **lemon verbena ricotta ravioli:** wilted leeks, tomato confit, basil salad, tarragon, vermouth sauce
- **pistachio crusted natural salmon:** wheatberries, bok choy, avocado butter, coriander vinaigrette
- **fisherman's paella:** shrimp, clams, mussels, mahi, chicken, chorizo, saffron rice

**DESSERT OPTION:** *select one*

- **high top cookie dough mudd pie:** oreo crust, chocolate ice cream, macadamias
- **passion fruit vanilla crème brûlée :** macaroon, blackberries, sugar cane brittle
- **honey chocolate ganache torte:** dulce de leche mousse, pecan brownie crunch raspberry chambord coulis

*\* price does not include tax, gratuity or beverages.*

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## DINE ON THE BEACH

### \$32\*: 3-Course Menu

#### FIRST COURSE: *select two*

- **heart of palm and butter lettuce:** quinoa, pink grapefruit, feta, sprouts, avocado oil
- **vine ripened tomato gazpacho:** bocconcini mozzarella, pepitas croutons, lemon mosto olive oil
- **forest mushroom bisque:** potato relish, emmental, pumpkin seed oil
- **lemon anise poached pear:** goat cheese, spinach, hazelnuts, fig balsamic
- **pumpkin seed crusted salmon cake :** cracked wheat, pickled cucumber, plum wine sauce

#### SECOND COURSE: *select three*

- **midwestern filet mignon:** oyster mushrooms, steak fries, gorgonzola, old vine zinfandel
- **jidori roasted chicken breast :** portobello risotto, broccolini , black muscat sauce
- **herb roasted rack of lamb:** pecans, sweet potato gratin, asparagus, shiraz thyme sauce
- **fisherman's paella:** shrimp, clams, mussels, mahi, chicken, chorizo, saffron rice
- **yellow tail fish and chips :** mango napa slaw, organic lemons, hot curry mayo
- **lemon verbena ricotta ravioli:** wilted leeks, tomato confit, basil salad, tarragon, vermouth sauce

#### THIRD COURSE: *select one*

- **carlsbad strawberry shortcake:** praline ice cream, hot butterscotch sauce
- **cappuccino cheesecake:** coffee crème anglaise, anise biscotti, chocolate stick
- **passion fruit vanilla crème brûlée :** macaroon, blackberries, sugar cane brittle
- **honey chocolate ganache torte:** dulce de leche mousse, pecan brownie crunch raspberry chambord coulis

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## DINE ON THE BEACH

### **\$42\*: 4-Course Menu**

#### **FIRST COURSE:** *select one*

- **orange ahi tuna poke** : sesame seaweed salad, taro chips, wasabi cream
- **pumpkin seed crusted salmon cake** : cracked wheat, pickled cucumber, plum wine sauce
- **baja shrimp fritter**: jicama slaw, chili eggplant, passion fruit

#### **SECOND COURSE:** *select one soup and one salad*

- **heart of palm and butter lettuce**: quinoa, pink grapefruit, feta, sprouts, avocado oil
- **crows pass organic greens**: maytag blue, pistachios, dates, honey vinaigrette
- **lemon anise poached pear**: goat cheese, spinach, hazelnuts, fig balsamic
- **vine ripened tomato gazpacho**: bocconcini mozzarella, pepitas croutons, lemon mosto olive oil
- **forest mushroom bisque**: potato relish, emmental, pumpkin seed oil

#### **THIRD COURSE:** *select three*

- **midwestern filet mignon**: oyster mushrooms, steak fries, gorgonzola, old vine zinfandel
- **jidori roasted chicken breast** : portobello risotto, broccolini , black muscat sauce
- **lemon verbena ricotta ravioli**: wilted leeks, tomato confit, basil salad, tarragon, vermouth sauce
- **vande rose farm apricot glazed pork chop**: mascarpone polenta, mint carrots onion jam, sage jus
- **yellow tail fish and chips** : mango napa slaw, organic lemons, hot curry mayo
- **herb roasted rack of lamb**: pecans, sweet potato gratin, asparagus, shiraz thyme sauce

#### **FOURTH COURSE:** *select two*

- **artisan cheese duo: crostini and fig jam**
- **carlsbad strawberry shortcake**: praline ice cream, hot butterscotch sauce
- **cappuccino cheesecake**: coffee crème anglaise, anise biscotti, chocolate stick
- **passion fruit vanilla crème brûlée** : macaroon, blackberries, sugar cane brittle
- **honey chocolate ganache torte**: dulce de leche mousse, pecan brownie crunch raspberry chambord coulis

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### 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**

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