

# THE SHORES

RESTAURANT

## Christmas Cheer Abounds at The Shores Restaurant

**La Jolla, Calif.** - (October 14, 2009) – The Shores Restaurant offers a festive Christmas Day buffet crafted by award-winning Executive Chef, Bernard Guillas, and Chef de Cuisine, Augie Saucedo.

The Christmas Day buffet features a hearty Gulf Rock Shrimp Chowder, Farmstead Cheese Display and seasonal Forest Mushroom and Artichoke Salad. Delectable winter inspired entrees include Chef Augie's Short Rib Mac and Cheese, Pomegranate Sage Glazed Iowa Ham, and an Egg and Pasta Station. Seasonal side dishes are offered to enhance the dining experience including Buttermilk Mashed Red Bliss Potatoes, Pan Roasted Brussel Sprouts and Chicken Apple Sausage. A Children's Station will be available for the little ones and the young at heart, including Chicken Fingers, Pepperoni Pizzettas and PB&J Finger Sandwiches. Delicious desserts to end the meal include the Peanut Butter Cup Bread Pudding, Organic Lemon Bars, and Sticky Pecan and Amaretto Cheesecake (copy of full menu follows).

The festive dining experience can be enhanced with the addition of hand-selected wines by Lisa Redwine, CS, who is available to offer her expansive wine knowledge and expertise.

Buffet cost is \$41 for adults, \$18.95 for children 7 to 12 years of age, and \$3 per year for children 6 and under. Prices do not include tax, beverages and gratuity. The special holiday buffet is available from 10 a.m. to 2 p.m. on Christmas Day, Friday, December 25, 2009. The regular menu will not be available.

*Start your holiday shopping early and allow the Shores Restaurant's friendly hosts to wrap your holiday gifts for you while you dine and unwind from the stresses of the season. Dine at The Shores Restaurant for lunch or dinner, between November 27th and December 23rd and the staff will wrap up to two gifts for you.*

Reservations are recommended, and can be made by calling (858) 456.0600, or visit [www.TheShoresRestaurant.com](http://www.TheShoresRestaurant.com) for more information.

The Shores Restaurant combines innovative cuisine, spectacular oceanfront views, friendly service and fresh local ingredients. The restaurant's surfside views and inviting atmosphere make for a dining experience you won't soon forget.

The Shores Restaurant is located at La Jolla Shores Hotel at 8110 Camino del Oro in La Jolla, California; (858) 456.0600, [www.TheShoresRestaurant.com](http://www.TheShoresRestaurant.com).

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## Christmas Day Buffet

December 25, 2009 from 10 a.m. to 2 p.m.

\$ 41\* adults      \$ 18.95\* children 7 to 12 years      \$3\* per year for children 6 and under

### Breakfast Breads

### Appetizers

#### **Sonoma Duck Pastrami Salad**

Fingerling Potatoes, Spinach, Manchego, Green Olives, Black Muscat Vinaigrette

#### **Baby Iceberg Salad**

Goat Cheese, Preserved Figs, Pistachios, Chile Croutons, Blood Orange Dressing

#### **Fire Roasted Forest Mushroom and Artichoke Salad**

Truffle Gnocchi, Cumin Gouda, Watercress, Hazelnut, Dry Sack Sherry

#### **Gulf Rock Shrimp Chowder with Leek Potato Relish, Sea Salt Popcorn**

**Farmstead Cheeses:** Maytag Blue, Humboldt Fog Goat, Baked Brie, Aged Monterey Jack, Vermont Cheddar, Stone Fruit, Walnuts, Clover Honey, Country Bread

#### **Star Anise Hickory Smoked King Salmon**

Caperberries, Cucumber Tomato Relish, Tobiko Crème Fraîche, Bagel Chips

#### **Shellfish on Ice: Stone Crab Claws, Mussels on the Half Shell, Shell on Shrimp**

Absolut Cocktail Sauce, Chive Tartar Sauce, Organic Lemons

### Main Courses

#### **Buchmann's Ranch Poached Egg Benedict**

Orchard Apple English Muffin, Wilted Greens, Shaved Ham, Citrus Hollandaise

#### **Parsley Almond Crusted Petrale Sole**

Pancetta, Crabmeat, Yukon Gold Potatoes, Preserved Pears, Silver Thyme

#### **Augie's Short Rib Mac and Cheese**

Oyster Mushrooms, Brioche Herb Crust

#### **Pomegranate Sage Glazed Iowa Ham**

Butternut Squash, Chickpeas, Spinach, Plum Wine Sauce

#### **Slow Roasted Angus Baron of Beef**

Horseradish Cream, Red Onion Compote, Rosemary Garlic Jus

#### **Star Anise Butter Basted Carolina Tom Turkey**

Chorizo Cornbread Stuffing, Country Giblet Gravy, Pear Cranberry Relish

**Buchmann's Ranch Eggs and Baja Pasta Station:** Black Bean Linguini, Cilantro Penne, Yucatan Duck Sausage, Crabmeat, Shrimp, Smoked Chicken, Artichokes, Green Onion, Eggplant, Ranchero Cheese, Salsa Fresca, Avocado Relish, Blue Agave Tequila Cream

### Side Dishes

Buttermilk Mashed Red Bliss Potato, Pan Roasted Brussels Sprouts, Pancetta, Parsley

Dry-Cured Iowa Bacon, Chicken Apple Sausage

### Children's Station

Pepperoni Pizzetta, Chicken Tenders, PB&J Finger Sandwiches, Chef Augie's Macaroni and Cheese

Strawberries, Chocolate Fondue, Sprinkles, Almonds, Whipped Cream, Freshly Baked Brownies

### Desserts

Grand Marnier Yule Log, Peanut Buttercup Bread Pudding, Preserved Fruit Rum Cake, Lemon Bar,

Chocolate Seven Layer Cake, Sticky Pecan and Amaretto Cheesecake, Gingerbread Cookies

\* Tax, gratuity and additional beverages not included. Discounts and promotional offers cannot be applied.