



Mother's Day at the Shores Restaurant

La Jolla, Calif. - (April 15, 2009) – The Shores Restaurant in La Jolla will offer a special Mother's Day buffet. Appetizers include Five Mushroom Salad, Blue Crab-Citrus Ricotta Ravioli Salad, and Spring Leek and Baby Lima Bean Soup. Entrées include Eggs Benedict, Seafood Gumbo and Orange Anise Spice Glazed Turkey Breast and are accompanied by assorted side dishes including Baked Chive Mashed Potatoes, Spring Vegetables tossed with Tarragon Sherry Butter and Cajun Macaroni and Cheese. Executive chef Bernard Guillas and chef de cuisine Augie Saucedo have taken great care to select delicious desserts to end the meal including Ghirardelli Chocolate Ganache Cake, Raspberry Lemon Mousse Cake and Caramelized Apricot and Almond Upside Down Cake (copy of full menu follows).

Buffet priced at \$42.00 for adults, \$22.00 for children 12 and under and \$2.00 per year for children under the age of six. Prices do not include tax, gratuity, or beverages. The Mother's Day buffet is available from 10 a.m. to 2 p.m. on Sunday, May 10, 2009. The regular breakfast menu will be available from 7 to 10 a.m. and the regular dinner menu will be available from 5 to 10 p.m.

Reservations are recommended, and can be made by calling (858) 456.0600, or online at www.TheShoresRestaurant.com.

Oceanfront views, fresh local ingredients, the friendly appeal of neighborhood hospitality and a fun wine list make The Shores Restaurant the perfect location for a casual meal or special occasion.

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.

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Mother's Day Buffet – Sunday, May 10, 2009

10:00 a.m. to 2:00 p.m.

\$ 42 adults. \$ 22 children 6 to 12. \$2/year children 5 and under.
tax, gratuity and beverages not included

Breads and Pastries

Rolled French Almond Crêpes

Appetizers

Blue Crab ~ Citrus Ricotta Ravioli Salad: Romaine, Eggplant, Kalamata, Fennel, Apple Cider

Adobo Pulled Pork Salad: Iceberg Lettuce, Wild Rice, Green Papaya, Macadamia, Cilantro Tangerine Glaze

Organic Field Greens: Oven Roasted Tomatoes, Pancetta, Shaved Parmesan, Walnut Dressing

Five Mushroom Salad: King Trumpet, Portobello, Shiitake, Crimini, Oyster Mushrooms, Endive, Watercress, Honey Balsamic

Jumbo Rock Shrimp and Purple Potato Salad, Preserved Figs, Grilled Shallots, Goat Cheese, Champagne Vinaigrette

Chilled Seafood Trio: Vanilla Smoked Pacific Salmon, Plum Spiced Ahi Tuna, Ono Escabeche

Artisanal American Cheese Display: Wisconsin Brie, Tillamook Cheddar, Napa Goat Cheese, Maytag Blue, Winchester Gouda

Spring Leek and Baby Lima Bean Soup: Virginia Ham, Pecorino Croutons

Main Courses

Eggs Benedict on Savory French Toast: Shaved Black Forest Ham, Extra Virgin Olive Oil Hollandaise

Appaloosa Seafood Gumbo: Rock Shrimp, Catfish, Oysters, Crabmeat, Crayfish, Andouille Sausage

Sun Dried Apricot Hazelnut Coated Halibut: Red Rice, Napa Cabbage, Button Mushroom, Lemongrass Butter

Orange Anise Spice Glazed Turkey Breast: Butternut Squash Spoon Bread, Lingonberry~Ginger Sauce

Texas Style Horseradish Crusted Baron of Beef: Smoked Onion Compote, Porcini Cabernet Sauce, Tart Cherry Mustard

Buchmann's Ranch Omelet and Scampi Station: Stone Crab Meat, Shrimp, Bay Scallop, and Chorizo

Side Dishes

Spring Vegetables Tossed with Tarragon Sherry Butter

Baked Chive Mashed Potatoes

Artichoke Hearts, Pearl Onions and Sweet Corn

Cajun Macaroni and Cheese

Desserts

Carlsbad Strawberry Cheesecake

Ghirardelli Chocolate Ganache Cake

Caramelized Apricot and Almond Upside Down

Raspberry Lemon Mousse Cake

Cherry Peach Cobbler with Brown Sugar Granola Topping

Chocolate and Praline Mousse Swirl with Lady Fingers

Berries, Melons and Pineapple Mint Salad

The Shores, La Jolla's Steak & Seafood Restaurant, combines classic steakhouse favorites and innovative coastal cuisine with spectacular oceanfront views while focusing on exceptional quality and fresh local ingredients. The restaurant's surfside views and inviting atmosphere make for a dining experience you won't soon forget.
