

# THE SHORES

RESTAURANT

## New Year's Festivities Abound at the Oceanfront Shores Restaurant

**La Jolla, Calif.** - (October 26, 2009) – The Shores Restaurant, located at the oceanfront La Jolla Shores Hotel is the perfect way to watch the every-changing tides as you ring in the New Year with style.

Executive Chef, Bernard Guillas and Chef de Cuisine, Augie Saucedo's special four-course menu is full of culinary surprises as they add their own unique flair to classic dishes. Baja Shrimp are poached with olive oil and served with a creamy avocado panna cotta. The classic Iceberg Lettuce Wedge Salad is given a contemporary twist with the addition of Humboldt Fog goat cheese. And the Macadamia Butter Basted Maine Lobster Tail is served with a rich buttercup squash risotto and fresh citrusy tangerine tarragon sauce (copy of full menu follows).

The special menu is \$ 65 per person and does not include tax, beverages or gratuity. The menu is available from 5 p.m. to 10 p.m. and will be the only menu offered on New Year's Eve. Dinner reservations also include party favors and live entertainment from 8:30 p.m. to 12:30 a.m.

Build Your Own Bubbly on New Years Eve. For \$12 per person, you can create your own signature sparkling cocktail. Select one liquor, one dessert wine, and Sparkling Brut or Rosé. Your custom made creation is served with a sugared rim, brandied French cherry, lemon twist, fresh berries or orange twist. To turn an ordinary night into an extraordinary experience, Restaurant Manager, Lisa Redwine, CS is also available to offer her wine expertise and knowledge.

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.

Book the New Year's Eve package for \$299\* and make a night of it with an overnight stay at the La Jolla Shores Hotel. The package includes overnight accommodations in a coastal view room and New Year's Eve dinner for two at The Shores Restaurant. The hotel offers oceanfront accommodations and a host of recreational facilities; including two tennis courts, a heated outdoor swimming pool, Jacuzzi, fitness center and in-room massage therapy. Call hotel directly for reservations, (800) 237.5211, or visit [www.LJShoresHotel.com](http://www.LJShoresHotel.com) for more information.

*\* Room accommodations based on availability and do not include tax and assessments. Dinner at The Shores does not include alcohol or gratuity.*

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## New Year's Eve

Thursday, December 31, 2009 from 5 to 10 p.m.  
\$ 65\* per person

### Choice of First Course

#### **Olive Oil Poached Baja Shrimp**

Avocado Panna Cotta, Pickled Gold Beets, Sunflower Cilantro Pesto

#### **Sonoma Dry Cured Duck Breast and Terrine**

Sweet Potato Salad, Kumquats, Watercress, Sage Lemon Ciabatta

#### **King Oyster Mushroom Cake**

Black Beluga Lentils, Smoked Red Onions, Wild Arugula, Ruby Port Jus

### Choice of Second Course

#### **Baby Iceberg Lettuce Wedge**

Humboldt Fog Goat Cheese, Raisin Jam, Hazelnut Vinaigrette

#### **Maine Lobster Bisque**

Pancetta Crisp, Barry Farm Blue Corn Muffin

### Choice of Main Course

#### **Crispy Local Sea Bass**

Eggplant Confit, Fingerling Potatoes, Cipollini, Preserved Tomato Vinaigrette

#### **Macadamia Butter Basted Maine Lobster Tail**

Buttercup Squash Risotto, Broccolini, Fennel Sprouts, Tangerine Tarragon Sauce

#### **Center Cut Midwestern Filet Mignon**

Sharp Cheddar Potato Griddle Cake, Maytag Blue, Fig Chutney, Old Vine Zinfandel Glaze

#### **Silver Thyme Crusted Colorado Veal Ribeye**

Truffle Polenta, White Asparagus, Porcini Mushrooms, Late Harvest Riesling

### Choice of Dessert

#### **Valrhona Chocolate Pistachio Crunch**

Grand Marnier Cream, Berry Compote, Citrus Financier

#### **Kona Kahlúa Crème Brûlée**

Vanilla Pineapple, Plantain Chip, Cassia Sugar Crunch

\* Tax, gratuity and additional beverages not included. Discounts and promotional offers cannot be applied.  
Food and wine selections subject to change based on availability.