



**Fall in Love with The Shores Restaurant during Restaurant Week
September 13 to 18, 2009**

La Jolla, Calif. (July 15, 2009) – La Jolla's hidden jewel, The Shores Restaurant, will be participating in San Diego Restaurant Week, September 13 to 18, 2009.

Come discover why The Shores Restaurant is one of the best kept secrets by La Jolla locals for fun wines and delicious comfort food. Savor the culinary talents of Executive Chef, Bernard Guillas and Chef de Cuisine, Augie Saucedo as they serve up some of their favorite dishes sure to tempt the palate. Enjoy Blue Crab Cakes, Chilled Heirloom Tomato Soup, Pistachio Butter Basted Lobster Tail, Five Peppercorn Crusted Filet Mignon, California Cheesecake and Cacao Barry Chocolate Mousse Cake as the Pacific Ocean washes the sands of La Jolla Shores just outside the floor to ceiling windows (copy of complete menu follows).

The three-course menu will be offered September 13 to 18, 2009 from 5 to 10 p.m. Cost is \$30 per person (beverages, tax and gratuity not included). The regular menu, wine dinner menus and happy hour will not be offered during Restaurant Week. Reservations are recommended, and can be made by calling (858) 456.0600. For more information, visit www.TheShoresRestaurant.com.

San Diego Restaurant Week is a partnership between the San Diego Chapter of the California Restaurant Association (CRA), San Diego Magazine and the San Diego Convention & Visitors Bureau. Over 100 restaurants will participate in the fourth year of San Diego Restaurant Week during the 6-day culinary event.

The Shores Restaurant offers oceanfront views, fresh local ingredients, the friendly appeal of neighborhood hospitality and a fun wine list making it 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.

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The SHORES

RESTAURANT

San Diego Restaurant Week

September 13-18, 2009: 5 p.m. to 10 p.m.

\$ 30 per person (excluding beverages, tax and gratuity)

Appetizer (choice of)

Blue Crab Cake

Cracked Wheat, Roasted Eggplant, Melon Salad, Lemon Verbena Butter

Baked Brie Baby Portobello Mushroom Salad

Organic Iowa Prosciutto, Pear, Wild Arugula, Honey Balsamic Dressing

Chilled Heirloom Tomato Soup

Goat Cheese Timbale, Basil Sprouts, Spicy Croutons, Extra Virgin Olive Oil

Main Course (choice of)

Maple Chili Smoked Local Sea Bass

Green Lentils, Pancetta, Tomato Confit, Sage Vermouth Jus

Pistachio Butter Basted Lobster Tail

Butternut Squash Risotto, Broccolini, Chives, Tangerine Saffron Sauce

Five Peppercorn Crusted Filet Mignon

Vermont Cheddar Mash Potato, Asparagus, Red Onion Jam, Old Vine Zinfandel Mustard Glaze

Dessert (choice of)

California Cheesecake

Carlsbad Strawberries, Preserved Figs, Chocolate Stick

Blue Sky Ranch Organic Hibiscus Lemon Tart

Almond Crust, Coconut Whipped Cream, Vanilla Meringue

Cacao Barry Chocolate Mousse Cake

Pistachio Tuile, Brandied Cherries, Mint Syrup

Food and wine selections subject to change based on availability.