



Wine Tasting Menus Continue at The Shores Restaurant

La Jolla, Calif. (April 23, 2009) – The Shores Restaurant will be continuing to offer monthly seasonal wine tasting menus. Chef Augie Saucedo has carefully crafted each menu to highlight a seasonal ingredient, while Lisa Redwine has perfectly paired wine tastings with each course. The three-course menus will be available Friday and Saturday evenings from 5 p.m. to 10 p.m. Cost for the four-course menu with wine tastings is \$35 per person or without wine pairings for \$25 per person (tax, gratuity and beverages not included). The regular dinner menu will also be available.

Country Meadow Lamb will be featured during the month of May. Tart Cherry Cumin Glazed Lamb Brochettes and Baked Brie Baby Portobello Mushroom Salad are offered as appetizer options. While Old Vine Zinfandel Braised Lamb Osso Bucco and Red Onion Pecan Crusted Bone-In Lamb Ribeye are the featured entrées. The meal ends with a tempting Peach Blackberry Cobbler.

Alaskan King Salmon will be highlighted during June. Choose from Hickory Smoked Salmon Tartare or a Sunflower Seed Crusted Salmon Cake to start. Enjoy Red Sage Olive Oil Poached Salmon or Crispy Skin Salmon for the main course. And the Rocky Road Bread Pudding is a decadent finale.

Baja Shrimp will be offered during July. Enjoy a Sesame Shrimp Fritter or Shrimp Tortilla Soup as your first course. Followed by Stir Fried Fennel and Prawns or the Cajun Prawn and Scallop Skewer. And end the meal with a rich Molten Chocolate Cake garnished with a sweet Carlsbad Strawberry Compote.

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.

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COUNTRY MEADOW LAMB WINE DINNER SERIES

Available Friday and Saturday Evenings in May: 5 p.m. to 10 p.m.

\$ 25 per person (tax, gratuity and beverages not included)

\$ 35 per person with wine tastings (tax, gratuity and additional beverages not included)

FIRST COURSE (CHOICE OF)

Tart Cherry Cumin Glazed Lamb Brochettes

Citrus Couscous, Pickled Cucumber, Mint Yogurt

2006 Yering Station, MVR, Australia

or

Baked Brie Baby Portobello Mushroom Salad

Lamb Prosciutto, Pear, Arugula, Honey Balsamic Dressing

2006 Yering Station, MVR, Australia

SECOND COURSE (CHOICE OF)

Old Vine Zinfandel Braised Lamb Osso Bucco

Aged Cheddar Polenta, Root Vegetables, Natural Jus

2006 Ridge Zinfandel, Three Valleys, Santa Cruz, CA

or

Red Onion Pecan Crusted Bone in Lamb Ribeye

Sweet Potato Gratin, Asparagus, Shiraz Thyme Sauce

2006 Nine Stones Shiraz, Barossa, Australia

DESSERT

Peach Blackberry Cobbler

Anise Almond Crunch, Vanilla Bean Ice Cream

Andrew Quady, Elysium Black Muscat, Madera, CA

Food and wine selections subject to change based on availability.



ALASKAN KING SALMON WINE DINNER SERIES

Available Friday and Saturday Evenings in June: 5 p.m. to 10 p.m.

\$ 25 per person (tax, gratuity and beverages not included)

\$ 35 per person with wine tastings (tax, gratuity and additional beverages not included)

FIRST COURSE (CHOICE OF)

Hickory Smoked Salmon Tartare

Butter Lettuce Salad, Radishes, Hearts of Palm, Tangerine Vinaigrette

NV Roederer Estate, Brut, Rose, Anderson Valley, CA

or

Sunflower Seed Crusted Salmon Cake

Cilantro Linguini, Oyster Mushroom, Ginger Soy Glaze

2008 Kathy Lynski Sauvignon Blanc, Marlborough, New Zealand

SECOND COURSE (CHOICE OF)

Red Sage Olive Oil Poached Salmon

Butternut Squash Risotto, Green Peas, Lobster Broth

2007 Mi Sueno Chardonnay, Carneros, Napa, CA

or

Crispy Skin Salmon

Fingerling Potatoes, Eggplant Confit, Roasted Tomato Vinaigrette

2007 Kali Hart Pinot Noir, Monterey, CA

DESSERT

Rocky Road Bread Pudding

Butterscotch Sauce, Brandied Cherries, Almond Cream

Andrew Quady, Elysium Black Muscat, Madera, CA

Food and wine selections subject to change based on availability.



BAJA SHRIMP WINE DINNER SERIES

Available Friday and Saturday Evenings in July: 5 p.m. to 10 p.m.

\$ 25 per person (tax, gratuity and beverages not included)

\$ 35 per person with wine tastings (tax, gratuity and additional beverages not included)

FIRST COURSE (CHOICE OF)

Sesame Shrimp Fritter

Jicama Apricot Slaw, Ancho Chile Dipping Sauce

2007 Borthwick, Pinot Gris, "Paper Road", New Zealand

or

Shrimp Tortilla Soup

Goat Cheese Crouton, Sweet Corn, Avocado Oil

2007 Borthwick, Pinot Gris, "Paper Road", New Zealand

SECOND COURSE (CHOICE OF)

Stir Fried Fennel and Prawns

Organic Brown Rice, Sugar Peas, Coconut Curry Sauce

2007 Hans Lang "Sabrina", Rheingau, Germany

or

Cajun Prawn and Scallop Skewer

Duck Confit Hash, Wilted Spinach, Spiced Rum Sauce

2007 Hans Lang "Sabrina", Rheingau, Germany

DESSERT

Molten Chocolate Cake

Carlsbad Strawberry Compote, Mascarpone, Pistachio Crisp

Blandy's 15 year old, Malmsey Madeira

Food and wine selections subject to change based on availability.