



Treat Yourself to The Shores Restaurant's "Savor & Sip" Monthly Pairing Dinners

La Jolla, Calif. (September 10, 2009) – The Shores Restaurant continue to offer their monthly "Savor & Sip" tasting menus. Executive Chef Bernard Guillas and Chef de Cuisine Augie Saucedo have carefully crafted each menu to highlight a seasonal ingredient, while Lisa Redwine has perfectly paired wine (or beer) tastings with each course. The three-course menus will be available Friday and Saturday evenings from 5 p.m. to 10 p.m.

Celebrate Oktoberfest in October: The focus of the October menu is Oktoberfest, a Three Sausage Tasting and Forest Mushroom Soup are offered as appetizer options. While Seafood Sauerkraut and Amber Lager Braised Pork Osso Bucco are the featured entrées. The meal ends with a tempting Bavarian Chocolate Cake. Cost for the three-course menu with paired beer tastings is \$35 per person or without beer pairings for \$25 per person (tax, gratuity and beverages not included). The regular dinner menu will also be available.

Savor Brandt Beef in November: Choose from Fallbrook's Macadamia Beef Satay or Oxtail Truffle Ravioli to start. Enjoy Stout Beer Braised Prime Short Ribs or Top Sirloin Pepper Steak for the main course. And an Heirloom Apple Pecan Cake is a decadent finale. Cost for the three-course menu with paired 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.

Love Lobster in December: Enjoy Sweet Potato Lobster Chowder or Ginger Lobster Dumpling as your first course. Followed by Pistachio Butter Basted Maine Lobster Tail or Lobster Blue Crab Risotto for your main course. And end the meal with a Stone Fruit Vanilla Bread Pudding. Cost for the three-course menu with paired wine tastings is \$40 per person or without wine pairings for \$30 per person (tax, gratuity and beverages not included). The regular dinner menu will also be available.

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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Media Contact:

Sara DeYoung, marketing / communications specialist
La Jolla Beach & Tennis Club, Inc.
(858) 551.4639
sdeyoung@ljbtc.com

The SHORES

RESTAURANT

Savor & Sip Pairing Dinner: Oktoberfest Beers

Available Friday and Saturday Evenings during October
5 p.m. to 10 p.m.

\$25* per person food only or \$35* per person with beer pairings

Featuring beer pairings from three local breweries: Coronado, Lost Abbey and Stone Brewery.

First Course (choice of)

3 Sausage Tasting

Savory Herb Lamb, Classic German Bier, Huckleberry Venison
Wild Arugula, Black Currant Mustard, Herb Crouton
Lost Abbey Avant Garde (French Country Ale)

or

Forest Mushroom Soup

Potato Relish, Allgäu Emmental, Pumpkin Seed Oil
Applewood Smoked Bacon
Lost Abbey Avant Garde (French Country Ale)

Second Course (Choice of)

Seafood Sauerkraut

Pastrami Salmon, Mussels, Scallops, Prawn, Star Anise butter
Coronado Brewery Mermaid Red Ale

or

Amber Lager Braised Pork Osso Bucco

Porcinis, Spaetzle, Asparagus, Sage Natural Jus
Stone Brewery Pale Ale

Dessert

Bavarian Chocolate Cake

Brandied Cherries, Coconut, Candied Almonds, Vanilla Bean Cream
Stone Brewery 12th Anniversary Bitter Chocolate Oatmeal Stout

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

The SHORES

RESTAURANT

Savor & Sip Pairing Dinner: Brandt Beef

Available Friday and Saturday Evenings during November
5 p.m. to 10 p.m.

\$25* per person food only or \$35* per person with wine pairings

First Course (choice of)

Fallbrook's Macadamia Beef Satay

Wheatberries, Chili Eggplant, Watercress Salad

2006 Pinot Noir, Fort Ross, "Sea Slopes", Fort Ross Vineyard, Sonoma Coast, California

or

Oxtail Truffle Ravioli

Tomato Stew, Candied Shallots, Morel Sauce

2006 Pinot Noir, Fort Ross, "Sea Slopes", Fort Ross Vineyard, Sonoma Coast, California

Second Course (choice of)

Stout Beer Braised Prime Short Ribs

Stone Fruit Polenta, Glazed Root Vegetables, Thyme Natural Jus

2007 Syrah, Vino V, Confundido", Santa Barbara, California

or

Top Sirloin Pepper Steak

Vermont Cheddar Potato Cake, Pickled Red Onions, Zinfandel Mustard Sauce

2004 Cabernet, Arbios, Alexander Valley, Sonoma, California

Dessert

Heirloom Apple Pecan Cake

Apple Cider Jam, Calvados Mist, Pistachio Tuile, Dulce de Leche Ice Cream

2006 Ice Wine, Vidal, Niagara Peninsula, Vqa, Canada

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The SHORES

RESTAURANT

Savor & Sip Pairing Dinner: Lobster

Available Friday and Saturday Evenings during December

5 p.m. to 10 p.m.

\$30* per person food only or \$40* per person with wine pairings

First Course (choice of)

Sweet Potato Lobster Chowder

Pancetta, Cumin Oil, Smoked Almond Twist

NV, Sparkling, J, Brut Cuvee 20, Sonoma, California

or

Ginger Lobster Dumpling

Leeks, Fennel, Shiitake, Lemongrass Jus

NV, Sparkling, J, Brut Cuvee 20, Sonoma, California

Second Course (choice of)

Pistachio Butter Basted Maine Lobster Tail

Fingerling Potatoes, Asparagus, Linguiça, Vermouth Saffron Sauce

2007 Chardonnay, Mi Sueno Chardonnay, Carneros, Napa, California

or

Lobster and Blue Crab Risotto

Butternut Squash, Wilted Greens, Shaved Parmesan

2007 Viognier Blend, Yering Station, MVR, Australia

Dessert

Stone Fruit Vanilla Bread Pudding

Cardamom Caramel Sauce, Crème Fraîche Gelato

05 Late Harvest White Riesling, Hogue Cellars, Washington

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Food and wine selections subject to change based on availability. Not available during holidays.