

THE SHORES

RESTAURANT

Thanksgiving Buffet at The Shores Restaurant

La Jolla, Calif. - (October 7, 2009) – The Shores Restaurant will be offering an unforgettable Thanksgiving Day buffet. The menu has been artfully crafted by award-winning executive chef, Bernard Guillas, and chef de cuisine, Augie Saucedo.

The Thanksgiving Day buffet features exceptional local and artisan ingredients from this autumn's bountiful harvest: Portobello Mushroom Bisque, Crows Pass Farm Root Vegetable Frittata, Savory Butter Basted Tom Turkey, an Egg and Pasta Station and a Children's Station (copy of full menu follows).

Classic Thanksgiving fare, are also offered, such as Savory Herb Butter Basted Tom Turkey, Praline Yams, Tangerine Cranberry Relish and Pumpkin Pies. Innovative twists on classic dishes like the Cilantro Coconut Spiced Rum Cured Salmon, Horseradish Mustard Seed Crusted Prime Rib and Rocky Road Bread Pudding are sure to steal the show. The Children's Station includes: Macaroni & Cheese, Chicken Tenders, Freshly Baked Brownies with whipped cream and sprinkles!

Buffet cost is \$41 for adults, \$18.95 for children 7 to 12 years of age, and \$3 per year for children 6 and under. Prices do not include tax, beverages and gratuity. The special holiday buffet is available from 10:30 a.m. to 7 p.m. on Thanksgiving Day, Thursday, November 26, 2009. The regular menu will not be available.

Reservations are recommended, and can be made by calling (858) 456.0600, or visit 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, California; (858) 456.0600, www.TheShoresRestaurant.com.

#

Media Contact:

Sara DeYoung, marketing / communications specialist

La Jolla Beach & Tennis Club, Inc.

(858) 551.4639

sdeyoung@ljbtc.com

THE SHORES

RESTAURANT

Thanksgiving Day Buffet

Thursday, November 26, 2009 from 10.30 a.m. to 7 p.m.

\$ 41 adults* \$ 18.95* children 7 to 12 years \$3* per year for children 6 and under

From the Bakery

Muffins, Peach Strudel, Cheese Danish, Zucchini Bread, Chocolate Croissant, Artisan Breads

Appetizers

Braised Angus Short Ribs and Baby Lima Bean Salad

Bibb Lettuce, Leeks, Preserved Tomatoes, Maple Balsamic Dressing

Sage Rigatoni and Blue Crab Salad

Romaine Heart, Butternut Squash, Pine Nuts, Pink Grapefruit Dressing

Wild Arugula and Red Oak Leaf Salad

Bartlett Pears, Maple Walnuts, Maytag Blue, Roasted Onion Vinaigrette

Portobello Mushroom Bisque with Smoked Ham, Pepitas, Truffle Oil

Rustic Cheese Selection

Winchester Gouda, Tillamook Cheddar, Point Reyes Blue, Laura Chenel Goat, Wisconsin Brie

Tart Cherry Jam, Ciabatta Crisp, Crackers

Whiskey Black Pepper Smoked King Salmon

Caper Tomato Relish, Pumpnickel Bread, Citrus Cream

Shellfish On Ice

Stone Crab Claws, Shell On Shrimp, Green Lip Mussels, Cocktail Sauce, Lobster Remoulade

Main Courses

Pecan Coated Great Lake White Fish

Wild Rice, Raisins, Red Chard, Riesling Chervil Sauce

Crows Pass Farm Root Vegetable Frittata

Dry Jack Cheese, Savory Herbs, Macadamia Pesto

Braised Natural Iowa Pork Shanks

Black-Eyed Peas, Okra, Pearl Onions, Meyers Rum Reduction

Fall Savory Butter Basted Tom Turkey

Sourdough Bread Stuffing, Giblet Gravy, Mandarin Cranberry Relish

Horseradish Mustard Seed Crusted Midwestern Prime Rib

Pickled Red Onions, Chive Aioli, Cabernet Sauvignon Jus

Buchmann's Ranch Eggs and Pasta Station:

Lemon Thyme Gnocchi, Tri Color Cheese Tortellini, Linguiça, Crabmeat, Bay Shrimp, Bell Peppers, Scallions, Cheeses, Tomatoes, Artichokes, Eggplant Marinara, Mascarpone Alfredo Sauce

Side Dishes

Sour Cream Parsley Mashed Idaho Potatoes, Green Beans, Candied Shallots, Smoked Almonds

Plantation Praline Yam Gratin, Dry-Cured Iowa Bacon, Chicken Apple Sausage

Children's Station

Pepperoni Pizzetta, Chicken Tenders, PB&J Finger Sandwiches, Chef Augie's Macaroni and Cheese

Freshly Baked Brownies, Strawberries, Chocolate Fondue, Sprinkles, Almonds, Whipped Cream

Desserts

Traditional Pumpkin and Pecan Pies with Whipped Cream, Chocolate Mocha Torte, Signature Key Lime Pie

Rocky Road Bread Pudding, Three Berry Marmalade Cheesecake, Heritage Cookies and Autumn Fruit Salad

* Tax, gratuity and additional beverages not included. Discounts and promotional offers cannot be applied.