

# The SHORES

RESTAURANT

## 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.