

The SHORES

RESTAURANT

LISA REDWINE, CS Restaurant Manager

La Jolla, California – As Restaurant Manager, Redwine is responsible for the day-to-day operations of the Shores Restaurant, including the main dining room, adjacent bar, and outdoor patio. All room service, beach, and poolside food & beverage operations for the La Jolla Shores Hotel are also under her direction. She is also responsible for staff training and retention and wine program operations. Additionally, she is pursuing the advanced level for the Court of Master Sommeliers.

Prior to joining The Shores Restaurant team, she served as General Manager and Hotel Wine Director at Molly's Restaurant & Bar at the Marriott Hotel, San Diego.

Lisa Redwine brings a whole new level of dining room service and wine knowledge to the San Diego community. Having worked as a professional chef and general manager for some of the finest restaurants in San Francisco, Redwine elevates dining to an art form, where service, atmosphere, food and wine intermingle to form a feast for all the senses.

Growing up in Madison, Wisconsin, Redwine was exposed at a young age to farmer's markets, freshly baked breads and delicious home cooking. The grand daughter of a butcher and a cheese maker, Redwine learned the importance of fresh handcrafted foods. Redwine enrolled at the University of Wisconsin Stout, where she received a degree in Hotel and Restaurant Management and then attended the Culinary Institute of America, where she graduated with honors with a degree in Culinary Arts.

Following graduation, Redwine moved to San Francisco, where she began her internship under the direction of George Morrone and Michael Mina at the highly acclaimed Aqua. From there, Redwine moved to Liberte, where she worked for Executive Chef Elka Gilmore, who also had roots in Madison Wisconsin. As a woman chef, and mentor, Gilmore provided Redwine with the opportunity to meet some of the food industry's greatest names, including Roger Verge and Jaques Pepin. After moving on to the small four star restaurant Heights with Charles Soloman, Redwine left the kitchen to work front-of-the-house, eventually as General Manager, at the renowned Cypress Club under restaurateur extraordinaire, John Cunin. Redwine then joined the Grand Cafe as assistant General Manager where she worked with General Manager Umberto Gibin. There, she developed a wine program that garnered awards from *Wine Spectator* and *Sante* magazines.

She also brings with her multiple food and beverage certifications, including: Certified Sommelier from Court of Master Sommeliers, Certified Wine Professional and an AOS Degree in Culinary Arts from the Culinary Institute of America. In her free time, she enjoys fixing-up her new home with her husband and son.

The Shores Restaurant combines classic steakhouse favorites and innovative coastal cuisine with spectacular oceanfront views while focusing on exceptional quality and fresh local ingredients. The restaurant's surfside views and inviting atmosphere make for a dining experience you won't soon forget.

Reservations are recommended and can be made by calling (858) 456.0600.

Validated, underground parking is available for restaurant patrons. The Shores is located at La Jolla Shores Hotel at 8110 Camino del Oro in La Jolla, California and is owned and operated by the La Jolla Beach & Tennis Club, Inc. For more information and reservations, call (858) 456.0600, or visit www.TheShoresRestaurant.com.

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