

# THE SHORES

DINE ON THE BEACH

- Hours:** Brunch (Sundays): 11:30 am to 2:30 pm  
All major credit cards accepted
- Cuisine:** The dining concept at The Shores is simple – use the freshest ingredients from area farms and artisan purveyors to create food that is unique and flavorful while highlighting the best of each season.
- Chef:** Chef de Cuisine Percy Oani leads The Shores Restaurant and catering teams with over 15 years of experience. Chef Oani's use of fresh seafood and seasonal ingredients combined with the restaurant's ocean views and welcoming atmosphere are sure to create a memorable dining experience. Chef Oani's modern focus on European dishes with an Asian flare makes for a unique and flavorful dining experience.
- Manager:** Seasoned restaurant manager and foodie, Jenny Bresnan brings her experience and enthusiasm to the Shores Restaurant. With a strong background in mixology, Jenny has added excitement, fun and creativity in partnership with chef de cuisine Percy Oani. The Shores has received numerous Diner's Choice Awards and Gayot's Best Place for Brunch in San Diego. The Shores Restaurant is a fun, casual neighborhood favorite, where service, atmosphere, food and wine intermingle to form a feast for all the senses.
- Design:** The light and airy dining room is the perfect backdrop for the casual and comfortable cuisine. The décor incorporates neutral textures and patterns in cool ocean tones and the restaurant's floor-to-ceiling windows provide unobstructed views of the Pacific Ocean. The bar features comfortable intimate seating with sweeping views of the La Jolla coastline, while the outdoor patio allows diners to enjoy the fresh ocean breeze and sounds of the surf.

## **Where Beachside Beauty Meets the Perfect Bite**

Thank you for selecting The Shores Restaurant for your special occasion. This menu is available for parties of 15 to 35 guests. For events larger than 35 guests, please contact The Shores Catering at: (858) 551.4608 or via email at [LJSHCatering@LJSHORESHOTEL.com](mailto:LJSHCatering@LJSHORESHOTEL.com)

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## PARTY'S GENERAL INFORMATION

### CONTACT INFORMATION

Name: \_\_\_\_\_  
Email: \_\_\_\_\_  
Phone: \_\_\_\_\_  
Fax: \_\_\_\_\_

### GROUP / EVENT INFORMATION

Group Name: \_\_\_\_\_  
Event Date: \_\_\_\_\_  
Event Time: \_\_\_\_\_  
Number of  
Guests: \_\_\_\_\_  
Personalized  
Menu Heading: \_\_\_\_\_

### FOR HOLDING PURPOSES PLEASE PROVIDE CREDIT CARD INFORMATION.

Cardholder's  
Name: \_\_\_\_\_  
Card Type:  MasterCard  Visa  AmEx  Diner's Club  Discover  \_\_\_\_\_  
Card Number: \_\_\_\_\_  
Expiration  
Date: \_\_\_\_\_

### **Guarantee of Attendance:**

The credit card is used for holding purposes and will only be charged if the agreement is not kept. The GOA will follow once all the information (including the menu) is complied. It is required prior to the meal function. We have reserved the appropriate space to accommodate your estimated attendance of guests. If the cancellation is not received 5 business days prior to your reservation there will be a \$250 charge to the credit card on file. The final count of your party is required 72 hours prior to your reservation and is considered your minimum guarantee. Please initial to signify that you understand the terms and conditions, the formal GOA will follow.

\_\_\_\_\_  
Initials \*      \_\_\_\_\_  
date

**Additional Comments / Requests:**

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## PERSONALIZED BRUNCH MENU OPTIONS

### **\$28.00: 2-Course Menu**

*first and second course, or a second course and dessert option*

#### **FIRST COURSE:** *select two items*

**Toasted Quinoa Kale** almonds, orange, blueberries, manchego, honey lime vinaigrette

**Bloomsdale Spinach** bacon, tart cherries, gouda, mustard seed dressing

**Grilled Grapefruit Wheels** greek yogurt, granola, pomegranate agave syrup

**Farmer's Market Vegetables** arugula, ovoline mozzarella, fig balsamic

**Caesar** romaine, anchovy, herb focaccia croutons, parmesan, caesar dressing

#### **SECOND COURSE:** *select two items*

**Eggs Benedict** canadian bacon, arugula, english muffin, citrus hollandaise

**Huevos Rancheros** two over easy eggs, corn tortillas, beans and rice, ranchero sauce

**Herb Crusted Salmon** three cheese polenta, swiss chard, sun dried tomato butter

**Beer Battered Fish Tacos** black beans, rice, salsa fresca, guacamole, cilantro crema, corn tortillas

**Roasted Turkey and Avocado Club** bacon, tomato, provolone, whole wheat

**Shores Burger** smoked cheddar, charred onion, grain mustard

**Shrimp Orecchiette Pasta** beechwood mushrooms, green peas, parmesan marsala cream

#### **DESSERT OPTION:** *select two items*

**Banana Split Mudd Pie** chocolate, strawberry an banana ice cream, fudge swirl  
marshmallow – almond crunch

**Cappuccino Tiramisu** dark chocolate shavings, candied pecans, amaretto syrup

**Carlsbad Strawberry Tower** vanilla genoise, citrus chantilly, mint syrup

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## PERSONALIZED BRUNCH MENU OPTIONS

**\$38.00: 3-Course Menu**

### **FIRST COURSE:** *select two items*

**Toasted Quinoa Kale** almonds, orange, blueberries, manchego, honey lime vinaigrette

**Bloomsdale Spinach** bacon, tart cherries, gouda, mustard seed dressing

**Grilled Grapefruit Wheels** greek yogurt, granola, pomegranate agave syrup

**Farmer's Market Vegetables** arugula, ovoline mozzarella, fig balsamic

**Caesar** romaine, anchovy, herb focaccia croutons, parmesan, caesar dressing

### **SECOND COURSE:** *select two items*

**Eggs Benedict** canadian bacon, arugula, english muffin, citrus hollandaise

**Huevos Rancheros** two over easy eggs, corn tortillas, beans and rice, ranchero sauce

**Herb Crusted Salmon** three cheese polenta, swiss chard, sun dried tomato butter

**Scrambled Egg Chilaquiles** chorizo sausage, tortillas chips, avocado, tomatillo, queso fresco

**Shores Burger** smoked cheddar, charred onion, grain mustard

**Angus Braised Short Ribs** scalloped potatoes, summer vegetables, shiitake cabernet sauce

**Shrimp Orecchiette Pasta** beechwood mushrooms, green peas, parmesan marsala cream

### **DESSERT OPTION:** *select two items*

**Banana Split Mudd Pie** chocolate, strawberry an banana ice cream, fudge swirl, marshmallow – almond crunch

**Cappuccino Tiramisu** dark chocolate shavings, candied pecans, amaretto syrup

**Carlsbad Strawberry Tower** vanilla genoise, citrus chantilly, mint syrup

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### **RECEPTION – TRAY PASSED**

\$5.75 per piece / 15 piece minimum

#### **COLD**

**Ahi Tuna Tartar** red pepper soy

**Prosciutto Wrapped Asparagus** goat cheese, sourdough bread

**Bruschetta Pomodoro** tomato, basil, garlic, honey balsamic

**Beef Carpaccio** lemon truffle dressing

#### **HOT**

**Spicy Coconut Shrimp** mango coulis dipping sauce

**Angus Beef Short Rib** potato crostini

**Stone Crab Cake** lemon caper tartar

**Citrus Grilled Chicken Skewers** thai red curry

**Vegetable Spring Roll** sweet chili dipping sauce

**Bacon Wrapped Diver Scallop** new orleans style

### **RECEPTION PLATTERS**

**Minimum 15 guests**

**Wild Baja Shrimp Cocktail \$38 per dozen**

cocktail sauce mignonette, horseradish, toast, lemon, water crackers

**Artisan Cheeseboard \$15.00 per person**

selection of imported and domestic artisan cheeses, sun dried fruit  
artisan breads, honey, seasonal accompaniments

**Seasonal Roasted Vegetable Crudités \$10.00 per person**

seasonal garden vegetables, green goddess dressing

**Pacific Flavors** \$16.00 per person

**Vegetable Spring Roll** Thai Chile Sauce

**Pork Pot Stickers** Spicy Miso Butter Sauce

**Ahi Tuna Poke** Sizzling Soy

**Chicken Satay** Coconut Curry