

THE SHORES

DINE ON THE BEACH

- Hours:** Dinner Nightly: 5:00 pm to 10:00 pm
Bar: 10:00 am to 10:00 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

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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

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PERSONALIZED DINNER MENU OPTIONS

\$36.00: 2-Course Menu

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

\$47.00: 3-Course Menu

FIRST COURSE: *select two*

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

Lemon Ginger Chicken Noodle Soup wonton crunch, cilantro

Caesar romaine, anchovy, herb focaccia crouton, parmesan, caesar dressing

Rock Shrimp Ceviche tomato lime chile, avocado, cilantro

SECOND COURSE: *select three*

Almond Butterfish fingerlings, asparagus, lobster cream

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

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

Natural Chicken Breast Caribbean spice, peaches, plantain, dark rum glaze

DESSERT OPTION: *select two*

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

Farmer's Market Lemon Tart seasonal berries, meringue, caramel drizzle

Coconut Crème Brûlée papaya, macadamia shortbread, brown sugar

Chocolate Cheesecake berries, vanilla cream, candied pecans

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PERSONALIZED DINNER MENU OPTIONS

\$55.00: 3-Course Menu

FIRST COURSE: *select two*

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

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

Ahi Tuna Poke avocado, pine nuts, cucumber, soy sauce, taro chips

Stone Crab Cake mango salsa, cilantro sprouts, miso butter

SECOND COURSE: *select three*

Five Spice Sea Bass coconut red rice, broccolini, tropical relish, curry oil

Oven Roasted Lobster Tail: creamy mashed potatoes, asparagus, brown butter

Angus Filet Mignon scalloped potatoes, root vegetables, shiitake cabernet sauce

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

DESSERT OPTION: *select two*

Cappuccino Tiramisu dark chocolate shavings, candied pecans, amaretto syrup

Flourless Chocolate Torte pistachio gelato, blood orange marmalade, whipped cream

S'Mores Bar Toasted Coconut, Salted Caramel, Guava Syrup

French Apple Tart almond custard, dulce de leche ice cream

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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 \$38.00 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