

THE SHORES

DINE ON THE BEACH

FOR IMMEDIATE RELEASE

Media Contacts:

Kelly McMullen, Marketing Coordinator
La Jolla Beach & Tennis Club, Inc.
858.551.4639
KMcmullen@LJBTC.com

Sara Wacker, APR / Joice Truban Curry
c3 Communications, Inc. – PR Agency
858.794.6974
Sara@c3publicrelations.com

SPRING IS HOPPING AT THE SHORES RESTAURANT IN LA JOLLA WITH A SEASONAL THREE-COURSE VEGETARIAN MENU, EASTER & MORE

La Jolla, Calif. (January 29, 2013) – The Shores Restaurant in La Jolla, located on the beach at La Jolla Shores and next to Kellogg Park, has announced a series of spring events and new seasonal menus designed by Executive Chef Bernard Guillas and Chef de Cuisine Amy DiBiase. Offering sweeping, award-winning views of La Jolla Shores, this beachfront restaurant provides the opportunity to dine just steps from the beach this spring with the following events:

March Sip & Savor – Diners can indulge in a new themed menu with the monthly Sip & Savor dinner series. The three-course tasting menu features perfectly paired wines with every course the Shores' signature beachfront views. March's theme reveals a celebration of the first Spring harvest with the Farmers Market Vegetable Tasting menu. The chefs have prepared a menu that is 100% vegetarian in order to showcase the relationship between the culinary team and the farmers:

- **First Course** includes choices of Red Quinoa Salad or Celery Root Puree
- **Main course** options of Eggplant Risotto or Local King Oyster Mushroom Baklava.
- **Dessert** consists of *Clafoutis of the Day* which is a cake-like dish served with fresh berries and Blackberry Cabernet Sorbet.

Cost per dinner is \$30 per person or \$45 with wine pairings.*

Easter Sunday Brunch – Named "Best Brunch" by La Jolla Village News, The Shores' extensive oceanfront Easter brunch buffet highlights seasonal flavors, including Con Pane Chocolate Bread French Toast, Sweet Potato Crusted Butterfish, Whole Grain Mustard Crusted Prime Rib, Iowa Bone-In Ham, Buchmann's Ranch Cage Free Egg Station, a children's station, plus desserts like Chef Amy's Cannoli. Easter Sunday Brunch is available on March 31, 2013 from 10 a.m. to 2:30 p.m. Cost is \$46 per person and special children's pricing.*

Spring Cocktails – Diners can experience the seasonal harvest with The Shores' new Spring Cocktail menu. Available March 1 through Memorial Day, just a few of the libations include:

- **New Break** - an evolving drink that starts off with sassy grapefruit and ends with spicy red pepper on the palate. This drink includes Absolut Ruby Red Vodka, Cointreau, pink grapefruit juice, red pepper confetti and Sriracha.
- **Wind & Sea** - featuring Grey Goose La Poire, Stoli Raspberry, pear puree, cranberry juice and fresh raspberries.
- **Carmel Apple-tini** - Apple Pucker, Stoli vodka, butterscotch schnapps, caramel and a green apple slice.

Reservations can be made by calling 858.456.0600 or by visiting TheShoresRestaurant.com.

(more)

About The Shores Restaurant

Recipient of OpenTable's Diners' Choice Award and "Best View in the Nation" and voted "Best Sunday Brunch in San Diego," The Shores Restaurant offers innovative American cuisine with fresh local ingredients, a savvy wine selection, spectacular oceanfront views, and friendly service. Located within the La Jolla Shores Hotel and next to Kellogg Park, The Shores Restaurant is owned and operated by La Jolla Beach & Tennis Club, Inc., which also oversees the award-winning Marine Room restaurant. The Shores Restaurant is located at 8110 Camino Del Oro in La Jolla. Visit www.TheShoresRestaurant.com for more information.

**Tax, gratuity and beverages not included in price. Menu items subject to change.*

###