

THE SHORES

DINE ON THE BEACH

FOR IMMEDIATE RELEASE

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SPRING INTO THE SHORES RESTAURANT WITH A SEASONAL WINE PAIRING MENU & EASTER BRUNCH BUFFET

La Jolla, Calif. (February 17, 2016) – The Shores Restaurant, located on the beach at La Jolla Shores, has announced spring events and new seasonal menus designed by Executive Chef Bernard Guillas and Chef de Cuisine Percy Oani. Offering striking, award-winning views of La Jolla Shores, this beachfront restaurant provides the opportunity to dine just steps from the sand this spring with the following events:

Easter Sunday Brunch – Bring the family in to enjoy a delightful Easter brunch buffet complete with The Shores spin on Spring favorites. Celebrate with plenty of choices from appetizers, main courses, desserts, children’s station and more. Menu highlights include:

- **Appetizers** featuring Black pepper Citrus Cured Salmon and Passion Fruit Shrimp Ceviche
- **Main Course** choices including Macadamia Coated Butterfish, Maple Dijon Glazed Bone-In Ham, Ginger Lemongrass Roasted Leg of Lamb, and Vanilla Caramel French Toast.
- **Desserts** like Chef Percy’s Star Anise Pineapple Confit on Almond Tosca and Amaretto Cappuccino Tiramisu.

Full menu available at: TheShoresRestaurant.com/Menus/EasterBrunch

Easter Brunch Buffet is available Sunday, March 27 from 9:30 a.m. to 2:30 p.m.

\$52 per person with special children’s pricing.*

Sip & Savor Dinners – Join The Shores Restaurant for its monthly Sip & Savor dinner series, where diners can indulge in a themed three-course menu and perfectly paired wines with every course. In March, Chef Percy has prepared a special Day Boat Catch menu that makes a big splash which features:

- **First Course** includes choices of Rock Shrimp Cocktail and English Pea Soup.
- **Main course** options of Maine Diver Scallops and Crispy Skin Pacific Snapper.
- **Dessert** is Caramel Toffee Cheesecake.

Chef Percy’s April theme uncovers Mother Earth’s bounty filled with fresh ingredients from land and sea, menu items include:

- **First Course** includes choices of Organic Celery Root Panna Cota and Farmers Market Vegetable Soup.
- **Main course** options of Seared Local Halibut and Line Caught Tombo Ahi Tuna.
- **Dessert** is Mango Mousse Pyramid.

Sip & Savor menus are available nightly in the designated months.

\$36 per person or \$50 with wine pairings.*

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

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.*

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