

# THE SHORES

DINE ON THE BEACH

## **PERSONALIZED DINNER MENU OPTIONS**

\$38.00: 2-Course Menu

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

\$49.00: 3-Course Menu

FIRST COURSE: *select two*

### **Mediterranean Farro**

cucumber + asparagus + fennel + feta + grilled squash + walnut sherry dressing

**Lemon Ginger Chicken Noodle Soup** wonton crunch + cilantro

**Shores Caesar** romaine + anchovy + herb focaccia croutons + parmesan + caesar dressing

**Stone Blue Crab Cakes** watercress salad+ sunchokes + dill crème fraiche aioli

SECOND COURSE: *select three*

**Almond Butterfish** fingerlings + asparagus + sunburst squash + lobster cream

**Sesame Coriander Salmon** sweet potato + bok choy + shiitake + parsnip miso broth

### **Mocha Stout Braised Angus Short Ribs**

cheddar potatoes + broccolini + beechwood mushrooms +sage

**Wild Shrimp** pappardelle pasta + tomatoes + fennel + chardonnay sauce

DESSERT OPTION: *select two*

**Banana Split Mudd Pie** chocolate, strawberry and banana ice cream + fudge swirl  
+ marshmallow ~almond crunch

**Churros and Cream** cinnamon sugar dust

**Tres Leches Cheesecake** almonds + cinnamon buñuelos + kahlua caramel

**Hazelnut Maple Crème Brûlée** poached pear + palmier cookie + turbinado sugar

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## PERSONALIZED DINNER MENU OPTIONS

**\$58.00: 3-Course Menu**

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

- Beet Arugula** pink grapefruit + pistachio + goat cheese + blackberry vinaigrette  
**Shores Caesar** romaine + anchovy + herb focaccia croutons + parmesan + caesar dressing  
**Macadamia Ahi Poke** seaweed salad + avocado + soy sauce + taro chips  
**Crisped Brussels Sprouts** habanero sausage + molasses + candied pecans + goat cheese

### **SECOND COURSE:** *select three*

- Kaffir Lime Spiced Mahi Mahi** multigrain + broccolini + chile garlic sauce  
**Oven Roasted Lobster Tail** creamy mashed potatoes + asparagus + brown butter  
**Angus Filet Mignon** mashed potatoes + root vegetables + shiitake cabernet sauce  
**Jade Risotto** rainbow chard + aged cheddar + king trumpet + pine nuts + curry oil

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

- Cappuccino Tiramisu** dark chocolate shavings + candied pecans + amaretto syrup  
**Flourless Chocolate Cake** pistachio gelato + blood orange marmalade + whipped cream  
**Farmer's Market Lemon Tart** seasonal berries + meringue + mint syrup  
**Tres Leches Cheesecake** almonds + cinnamon buñuelos + kahlua caramel

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## **RECEPTION – TRAY PASSED**

\$6.00 per piece / 15 piece minimum

### **COLD**

**Baby Mozzarella and Cherry Tomato Skewer** herb olive oil

**Prosciutto Wrapped Asparagus** goat cheese + sourdough

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

**Bacon Stuffed Deviled Egg**

### **HOT**

**Scallop Wrapped in Applewood Bacon**

**Spicy Coconut Shrimp** mango coulis

**Stone Crab Cake** sun dried tomato tartar

**Grilled Chicken Satay** tropical fruit relish

**Pork Pot Stickers** firecracker sauce

## **RECEPTION PLATTERS**

**Minimum 15 guests**

**Wild Baja Shrimp Cocktail** \$38.00 per dozen  
cocktail sauce mignonette + horseradish + toast + lemon

**Artisan Cheeseboard** \$15.00 per person  
selection of artisan cheeses, walnuts + sun dried fruit + grapes  
crackers + crusty bread

**Grilled and Marinated Vegetable Crudités** \$11.00 per person  
asparagus + eggplant + zucchini + marinated mushrooms + pickled green beans  
arugula pesto + ancho chile aioli + green goddess

### **Sushi**

\$12.00 per roll, minimum 10 rolls per order  
served with pickled ginger + wasabi + soy

**Philadelphia Roll**

**California Roll**

**Spicy Tuna Roll**

**Shrimp Tempura Roll**

**Vegetable Roll**