

THE SHORES

DINE ON THE BEACH

Fact Sheet

Description

The Shores Restaurant focuses on exceptional quality and fresh local ingredients. The restaurant's surfside views and inviting atmosphere make for a dining experience you won't soon forget. The Shores serves breakfast, lunch, dinner, nightly specials, and an à la carte weekend brunch, along with unparalleled views of the Pacific Ocean just outside the floor-to-ceiling windows, which run the length of the dining room and adjacent lounge.

The Shores culinary team is led by Executive Chef Bernard Guillas and Chef de Cuisine Percy Oani. Chef Bernard oversees the resort's three restaurants and all catering operations for the La Jolla Beach & Tennis Club, The Shores at the La Jolla Shores Hotel, and the landmark Marine Room restaurant. As Executive Chef, he creates all menus, wine lists and special events. Chef Percy Oani has honed his own cooking style – an Asian spin on European cuisine – and incorporates the fresh, local and sustainable ingredients available in San Diego into every dish.

The Shores is located inside the La Jolla Shores Hotel at 8110 Camino del Oro in La Jolla, California and is owned and operated by the La Jolla Beach & Tennis Club, Inc.

Executive Chef

Bernard Guillas

Chef de Cuisine

Percy Oani

Hours of Operation

7 a.m. to 10 p.m. seven days a week
Breakfast: 7 a.m. to 11:30 a.m. (Daily)
Lunch: 11:30 a.m. to 2:30 p.m. (Monday – Saturday)
Dinner: 5 p.m. to 10 p.m. (Nightly)
Weekend a la Carte Brunch: 11:30 a.m. to 2:30 p.m.
Bar: 10 a.m. to 10 p.m. (Daily)
Happy Hour: 3 p.m. to 6 p.m. (Sunday – Friday)

Catering

Lunch & dinner banquet packages available for large parties.

Address

8110 Camino del Oro, La Jolla, CA 92037

Phone

(858) 456.0600

Website

www.TheShoresRestaurant.com

Email

info@TheShoresRestaurant.com

Reservations

Recommended.

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Media Contact:

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BERNARD GUILLAS

Executive Chef

La Jolla, California – Maitre Cuisiniers de France and Award-winning Chef Bernard Guillas joined La Jolla Beach & Tennis Club, Inc. as executive chef in June 1994. Right at home in La Jolla, Guillas' affinity for the coastal lifestyle reminded him of his home in Brittany. "When I lived in France, the smell of the sea and the lure of its bounty were constantly part of our table," Guillas recalls. "I'm inspired by the variety and quality of the local produce and seafood found throughout our region. I love to use my classical training and my love for Pan Pacific flavors in all our restaurants." Guillas is responsible for directing the resort's three restaurants and all catering operations for the La Jolla Beach & Tennis Club, the Shores Restaurant at the La Jolla Shores Hotel, and the landmark Marine Room restaurant.

Guillas, no stranger to classic tradition, insists, "a good cook is a sorcerer who dispenses happiness on a plate." For this chef, it is the magic of adding unusual seasonings to titillate the palate. He learned his alchemy early. Born into a family of butchers, bakers, and restaurateurs, Guillas' Britannic upbringing was influenced by his daily exposure to fine cuisine. He began his formal training in 1978, at Le Bretagne Restaurant in Questembert, France, where he apprenticed with the legendary Georges Paineau. Over the next six years he expanded his culinary knowledge with several Maitres Cuisinier de France fine dining restaurants. Jumping continents, Guillas moved on to become chef de cuisine at Le Dolmen in French Guyana. Richly diverse South American flavors still influence his food today.

In 1984, Guillas moved to Washington DC as chef tournant, chef saucier, and sous chef under Pierre Chambrin, former White House executive chef, at Maison Blanche. In 1989, he relocated to San Diego and spent five years as chef de cuisine at the Grant Grill, located in the US Grant Hotel in downtown San Diego's historic district. In 2001 Guillas was inducted into the International Restaurant & Hospitality Rating Bureau's American Chefs' Hall of Fame. Guillas is one of only fourteen chefs to receive this honor. In 2018 Guillas was inducted into the Académie Culinaire de France (French Culinary Academy.)

Guillas self-published his first cookbook, Flying Pans with co-author and former chef de cuisine of The Marine Room, Ron Oliver. Flying Pans was awarded two IACP book of the year awards in the categories of Chefs and Restaurants and the coveted People's Choice. The cookbook was also named as IACP top three finalist in the category of Food Styling and Photography. Flying Pans was awarded top 10 Cookbook in America at Book Expo America in 2010.

Guillas added his second cookbook Two Chefs One Catch, "A Culinary Exploration of Seafood" on November 7th 2014. A compendium of over 120 delectable fish, shellfish, and crustacean recipes are organized by species and accompanied by expert tips on selection and preparation. Engaging anecdotes and stories convey the chefs' culinary expertise and insatiable cultural curiosity. You can now sail the seven seas without needing a passport!

An avid culinary explorer, Guillas has a roster of impressive credits that include appearances on The Today show, Martha Stewart Radio, Food Arts magazine and the Discovery Channel's Great Chefs of the World television series. He has been guest chef multiple times at the James Beard House in New York and he has been named Chef Magazine's Chef of the Year and San Diego's Best Chef numerous times. His philanthropic pursuits include Slow Food, The Beard House Foundation, Chaine des Rotisseurs, American Institute of Wine and Food, and international charities.

Chef Guillas promotes sustainability and plays an active role in supporting his local community while infusing the local culinary scene with his unique talent and engaging personality. He travels extensively throughout the world promoting his restaurants and the San Diego region.

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PERCY OANI

Chef de Cuisine

La Jolla, California – The Shores Restaurant in La Jolla, located on the beach next to Kellogg Park, welcomes Chef de Cuisine Percy Oani to lead the 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.

Oani's culinary career began in the front of the house, waiting tables and tending bar, only to find that his interest always swayed towards the kitchen. Encouraged by his family, he attended California Culinary Academy in San Francisco. Oani's first employer out of culinary school, Peohe's on Coronado Island, recognized his talent and promoted him to Sous Chef within the first year. In 2000, he accepted the position at Roy's Restaurant leading culinary teams around the country including Phoenix, Jacksonville and Los Angeles. Chef Oani's modern focus on European dishes with an Asian flare makes the perfect addition to The Shores team.

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