



**The Marine Room Restaurant and The Shores Restaurant  
to Participate in San Diego Restaurant Week 2008**

**La Jolla, Calif. - (November 30, 2007)** – La Jolla’s renowned Marine Room and The Shores Restaurant will participate in San Diego Restaurant Week, January 27 – February 1, 2008. Each restaurant will offer a prix-fixe, three-course dinner menu. The menus include signature items from their menus (copies of complete menus follow).

**The Marine Room** offers a \$40 prix-fixe, three-course dinner menu (beverages, tax and gratuity not included). Reservations are recommended, and can be made by calling (858) 459.7222. For more information, visit [www.MarineRoom.com](http://www.MarineRoom.com).

The Marine Room offers diners global cuisine rooted in the French classics. Its spectacular views, exemplary service and outstanding wine list make it San Diego’s premier dining destination. The Marine Room is located at 2000 Spindrift Drive in La Jolla, Calif. Valet parking is available for a nominal fee.

**The Shores Restaurant** offers a \$30 prix-fixe, three-course dinner menu (beverages, tax and gratuity not included). Reservations are recommended, and can be made by calling (858) 456.0600. For more information, visit [www.TheShoresRestaurant.com](http://www.TheShoresRestaurant.com).

The Shores - La Jolla’s Steak and Seafood Restaurant, combines classic steakhouse favorites and innovative coastal cuisine with spectacular oceanfront views. The Shores Restaurant is located at La Jolla Shores Hotel, 8110 Camino del Oro, La Jolla, Calif. Validated, underground parking is available for restaurant patrons.

**San Diego Restaurant Week** is a partnership between the San Diego Chapter of the California Restaurant Association (CRA), San Diego Magazine and the San Diego Convention & Visitors Bureau. Over 100 restaurants will participate in the fourth year of San Diego Restaurant Week during the 6-day culinary event.

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**Note to Editors: Photos available upon request.**

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**SAN DIEGO RESTAURANT WEEK**

Promoting San Diego Culinary Art as a Global Destination

January 27 – February 1, 2008

5 p.m. to 10 p.m.

\$ 40 per person (tax, gratuity, and beverages not included)

**APPETIZERS**

(Choice of)

**Pecan Dukkah Coated Wild Baja Prawn**

Tabouleh Timbale, Ancho Chile Aioli, Peppergrass  
Tangerine Reduction

**Blue Heron Farm Organic Magenta Salad**

Winchester Cumin Gouda, Fig Marmalade, Sage Ciabatta  
White Port Chervil Vinaigrette

**Forest Mushroom Bisque**

Pancetta, St André Butter, Truffle

**MAIN COURSES**

(Choice of)

**Macadamia Crusted Loch Duart Scottish Salmon**

Mochi Gome, Saffron Braised Endive, Linguica  
Espelette Pomegranate Sauce

**Hazelnut Suneli Spiced Maine Diver Scallops**

Red Quinoa, Basil Salad, Tomato Confit  
Rose Geranium Essence

**Oregon Kobe Beef Top Sirloin**

Truffle Potato Pie, Mountain Berry Chutney  
Bleu D' Auvergne, Petite Syrah Glaze

**DESSERT**

(Choice of)

**Kona Kahlua Crème Brûlée**

Pineapple Marmalade, Plantain Chip  
Macaroon

**Blue Sky Ranch Organic Hibiscus Lemon Tart**

Almond Crust, Honey Crystals Cream  
Meringue Kiss

**Valrhona Grand Cru Chocolate Cake**

Spicy Cocoa Nibs, Morello Cherry Coulis  
Peppered Mint Syrup

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# The SHORES

*La Jolla's Steak &  
Seafood Restaurant*

## **SAN DIEGO RESTAURANT WEEK**

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January 27 – February 1, 2008

5 p.m. to 10 p.m.

\$ 30 per person (tax, gratuity, and beverages not included)

### **APPETIZERS**

(Choice of)

#### **Louisiana Blue Crab Cake**

Andouille Sausage, Sweet Potato, Vermouth Cream

#### **Baby Iceberg Lettuce Wedge**

Fried Onion, Bacon, Maytag Blue, Walnut Dressing

#### **Maine Lobster Bisque**

Pancetta, Sweet Corn Relish, Dry Sack Sherry

### **MAIN COURSES**

(Choice of)

#### **Pistachio Crusted Natural Salmon**

Wheat Berries, Bok Choy, Avocado Butter

Coriander Vinaigrette

#### **Niman Ranch Bone-In Pork Ribeye**

Cumin Gouda Polenta, Tart Cherries, Swiss Chard

Bourbon Glaze

#### **Midwestern Angus Flat Iron Steak**

Vermont Cheddar Mash, Portobello, Green Beans

Mustard Seed Port Reduction

### **DESSERT**

(Choice of)

#### **High Top Mud Pie**

Coffee Ice Cream, Warm Caramel Sauce

#### **Bailey's Irish Cream Cheesecake**

Vanilla Anglaise, Almond Cookie Roll, Espresso Beans

#### **Cacao Barry Chocolate Mousse Cake**

Pistachio Tuile, Brandied Cherries, Mint Syrup

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The Shores, La Jolla's Steak & Seafood Restaurant, combines classic steakhouse favorites and innovative coastal cuisine with spectacular oceanfront views while focusing 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.

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