

The cover features a scenic photograph of a vineyard in California. In the foreground, rows of green grapevines are planted on a hillside. A paved road curves through the vineyard. In the background, there are rolling hills and mountains under a clear blue sky. The text is overlaid on the top and bottom portions of the image.

*Tampa Bay's*  
**finewine**  
*Guide*

**California Wine Country "Tour of Legends" ...  
Twenty-Three Great Wineries!**

**Meadowood and Nine Other Fabulous  
Wine Country Resorts & Restaurants**

**200+ Wines With Tasting Notes...Enjoy!**

**2011 Edition**

## SHOR American Seafood Grill at The Hyatt Regency, Clearwater Beach

By Claire Kunzman

SHOR American Seafood Grill offers far more than dramatic Gulf views from the second floor of West Coast Florida's newest AAA Four Diamond hotel, the Hyatt Regency Clearwater Beach Resort and Spa. Expansive, floor-to-ceiling windows bring in the natural beauty of Clearwater Beach, which is only rivaled by the presentation of the menu's regionally inspired, fresh seafood and American cuisine.

SHOR's inviting wine list features a moderately-priced range of red, white, rosé and sparkling selections by the bottle, carafe or even the glass. House wines are from Michael Mondavi's Canvas label, exclusive to Hyatt Hotels.

The restaurant's playful "Shuck 'Em" starter menu includes interactive appetizers such as oysters, shrimp and clams as well as classic favorites like American blue crab and white asparagus soup. Main dishes are simply yet elegantly prepared, allowing the flavors of the "Grill 'Em, Fire 'Em" menu to take center stage. Five seasoning choices are available for a range of meats and fresh seafood, along with a variety of sauce options and side pairings. Entrees include pan-seared black grouper and house-made lobster ravioli while side dishes such as roasted chorizo potatoes and mint-basil asparagus round out the menu. The dessert list comforts diners with old-fashioned favorites such as an oversized root beer float, crème brûlée, flourless chocolate cake and warm bread pudding.

Under the direction of Executive Chef Brad Gillespie and Restaurant Chef Brent Hockenberry, SHOR took home the 2010 Best of Tampa Bay Award by Tampa Bay Magazine as well as the 2010 People's Choice Best Taste Award from Taste of Clearwater. Gillespie and Hockenberry's cuisine delivers the finest quality products available at price points that are comfortable for resort-style dining.



A native of Calgary, Executive Chef Gillespie brings nearly two decades of culinary experience to his role overseeing all dining experiences at the Hyatt Regency Clearwater Beach Resort and Spa. Gillespie has worked throughout North America with many of the top chefs in the Hyatt Corporation and trained under gold medal-winning chef Chef Max Labhardt at the Culinary Olympics.

In addition to its signature SHOR restaurant, the 250-all-suite Hyatt Regency Clearwater Beach Resort and Spa features two additional dining venues. Also on the resort's second floor, Skimmers transforms from a bustling coffee spot with grab-and-go menu items by day to a sophisticated lobby bar with light bites, cocktails and drink specials by night.

From the resort's eighth-floor terrace, SWIM, a casual poolside bar and grill, delights diners with a Pan-Latino fusion menu of small plates and resort-style appetizers, sandwiches and burgers. While sipping a microbrew, fresh fruit cocktail or one of eight signature frozen drinks, diners can enjoy impressive, panoramic Gulf views and postcard-worthy sunsets. Like SHOR, both venues welcome non-resort guests.

Tampa Bay's Fine Wine Guide readers receive 20 percent off all room rates by referencing special offer code "WINE20" when making reservations. This offer is based on availability and is valid now through February 28, 2012. Reservations can be made by visiting <http://clearwaterbeach.hyatt.com> or calling 1-800-233-1234. SHOR restaurant patrons receive complimentary valet parking and can make reservations by calling the resort directly.

## SHOR American Seafood Grille



RAZOR'S EDGE,  
SHIRAZ, SOUTH  
AUSTRALIA, 2008

Dark purple in color, yet bright and appealing in its clarity of fruit flavors, persisting on the finish against firm tannins. \$\$\$



WILLIAM HILL  
WINERY,  
CHARDONNAY,  
CENTRAL COAST,  
CALIFORNIA, 2008

Creamy and complex, displaying intense fruit aromas and flavors of white peach and ripe pear. The stone fruit combine with toasty oak, vanilla and coconut notes that extend through the rich, lingering finish. \$\$\$



SILVER BIRCH,  
SAUVIGNON BLANC,  
MARLBOROUGH,  
NEW ZEALAND, 2009

This medium bodied wine is alive with the intense, racy gooseberry flavor of Sauvignon Blanc grown in this cool yet sunny region of New Zealand. Rest assured, our Sauvignon Blanc will not be mistaken for a Chardonnay. Silver Birch is the perfect match for spicy foods and Asian cuisine. \$\$\$



SPELLBOUND, PETITE  
SIRAH, CALIFORNIA,  
2008

Offers rich, approachable, full-bodied flavors and supple tannins. The California appellation fruit, aged in small handcrafted oak barrels provides backbone and structure for this lovely wine. \$\$\$



CANVAS, MERLOT,  
CALIFORNIA, 2009

Wonderful balance of pure Merlot of fruit and subtle toasty spice combined with rich, ripe tannins that give this wine elegance in your glass. \$\$\$



B.R. COHN,  
CHARDONNAY,  
SONOMA COUNTY,  
CALIFORNIA, 2009

Packed with pear, apple and citrus aromas, and shows exceptional depth and body. It offers rich flavors of green apple with a hint of lemon, and is surrounded by toasty French oak, followed by a clean, crisp, lingering finish. \$\$\$\$

MARKHAM,  
MERLOT, NAPA  
VALLEY,  
CALIFORNIA, 2006

Dark ruby hues and aromas of fleshy plum mix with flavors of sweet espresso and black raspberry to form an intriguing blend. Drink now or age to allow the spicy fruit and vanilla oak to shine. \$\$\$\$



CANVAS, CABERNET  
SAUVIGNON,  
CALIFORNIA, 2009

Aromas of cedar and tobacco that complement the lush textures and rich dark fruit flavors found on the palate, subtle hints of oak and spice, married with lively tannins. Allow this wine to be enjoyed on its own or with your favorite dish. \$\$\$



Hyatt Regency Clearwater Beach

## Hyatt Regency Clearwater Beach



CANVAS,  
CHARDONNAY,  
CALIFORNIA, 2009

Expresses the freshness and richness of pure fruit woven beautifully with subtle toasty oak to create a delicious combination of flavors and aromas that will complement any occasion. \$\$\$



F.M. CHARDONNAY,  
SONOMA COUNTY,  
CALIFORNIA, 2007

The Bordeaux bottle shape is the first indication that this elegant wine is not your typical Chardonnay. Light gold in color, the wine is kissed with just a hint of oak so as to not overwhelm the fruit. \$\$\$

DECERO, MALBEC,  
MENDOZA,  
ARGENTINA, 2008

This Malbec shows the heightened violet aromas and purity of red fruit typical of our Remolinos Vineyard. Maturation for 14 months in French oak barrels gently integrates the wine's fine grained tannins. \$\$\$



LOUIS M. MARTINI,  
CABERNET  
SAUVIGNON, NAPA  
VALLEY,  
CALIFORNIA, 2006

Inviting aromas of cassis, sweet herbs and hints of pipe tobacco. On the palate, it exhibits a firm structure and intriguing flavors of ripe black cherries, deep, briary red fruits and old-world complexities that linger through a memorable finish. \$\$\$



SHOR American Seafood Grill

