

STARTERS

KONA KAMPACHI SASHIMI* | 16

salsa verde, masa tuille, mango, avocado
mezcal lime vinaigrette

AHI TUNA CRUDO* | 18

Vadouvan, calamansi yogurt, micro celery, pine nut
green apples, calamansi vinaigrette

HOUSE ROLL | 16

lobster, avocado, cucumber, soy paper, yuzu soy vinaigrette

GRILLED SPANISH OCTOPUS | 16

avocado, jicama, Marcona almonds, fingerling potatoes

FRIED CALAMARI | 18

Peruvian roasted pepper remoulade, tomato
pickled onion, spicy baby greens

SOUPS AND SALADS

CHIOGGIA BEET SALAD | 12

roasted beets, romero cheese, cara cara oranges, pistachio
organic living lettuces, red wine vinaigrette

ENDIVE SALAD | 12

endive, blue cheese, grapes, parmesan sable
green goddess dressing

CRAB & CORN CHOWDER | 12

corn, dungeness crab

FORAGED MUSHROOM VELOUTE | 12

whipped crème fraiche

VALENTINE'S DAY SPECIAL

CHEF JOSH SHAPIRO'S TASTING MENU

1st Course

OYSTER COUPLE

blood orange granita, fennel escabeche, fennel frond

2nd Course

RAVIOLI

sundried tomato, parmesan
ricotta in rose sauce with pancetta

3rd Course

LOBSTER RISOTTO

lobster, sauce American, chanterelles, tarragon

4th Course

FLOURLESS CHOCOLATE CAKE

dark chocolate mousse,
raspberry Chambord sauce, hazelnuts

\$90 per person
(not including tax & gratuity)

FROM THE SEA

LOCAL WHITE BASS | 36

forbidden black fried rice with bok choy, shiitake mushrooms, spiced
peanuts, Thai curry sauce

PAN SEARED DIVER SCALLOPS | 36

cauliflower, caper-raisin gremolata

WILD ISLES SCOTTISH SALMON * | 36

Beluga lentils, celery root, escarole, lentil cracker, red onion
marmalade, sumac yogurt

FROM THE LAND

DOMESTIC RACK OF LAMB* | 58

mustard greens, creamy polenta, carrots, harissa spiced lamb jus

ANGUS FILET OF BEEF* | 54

(8oz.) grilled Angus filet, "loaded" potato cupcake, roasted cauliflower,
bone marrow, bordelaise

GRASS FED BONE-IN RIBEYE* | 58

(18oz.) Cape Grim Tasmanian grass fed beef, pomme puree, glazed
carrots, red wine sauce

ROASTED HALF CHICKEN | 36

boneless breast, boneless thigh stuffed with wild mushrooms &
foie gras, parsnip and carrots, chicken jus

VEGETARIAN

JAPANESE GREEN CURRY LENTILS | 20

Beluga lentils, celery root, escarole, lentil cracker
mushrooms, essence of Japanese green curry

GLUTEN FREE HOUSE-MADE RAVIOLI | 24

butternut squash, hazelnut, brown butter and
juniper emulsion, sage, pomegranate

ENHANCERS

+ White or Black Alba Truffle | MP

+ Maine Lobster Tail | \$25

SIDES

LOBSTER MAC N' CHEESE | 24

spinach, black truffle

BRUSSELS SPROUTS | 10

Marcona almonds, yuzu sesame gastrique, furikake

LOADED POTATO "CUPCAKE" | 8

pomme duchesse, pancetta, chives, crème fraiche

ROASTED CAULIFLOWER | 10

cauliflower puree, caper-raisin gremolata

FORBIDDEN FRIED RICE | 10

forbidden black fried rice, egg, seasonal vegetables

Dinner 2019

Waterline is committed to serving natural and organic produce featuring fresh, local California products
additional \$4.00 charge to any dishes that request to be split

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness