

STARTERS

KONA KAMPACHI SASHIMI* | 16

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

AHI TUNA CRUDO* | 18

vadouvan, calamansi yogurt, micro celery, pine nuts
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

OYESTER 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 sauce

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

+ Black Alba Truffle | MP

+ 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