

# WATERSTREET CLASSICS

GUEST FAVORITES WE'VE BEEN DOING A LONG TIME

## FIRST COURSES

HERBED TOMATO BRUSCHETTA \$ 8.25

fresh tomato, basil, parmesan reggiano, organic crostini

CRISPY SPRING ROLLS \$ 8.25

marinated tofu, fresh mint, shredded vegetables, peanut miso sauce, house pickled shiitakes, sweet chili sauce

PORK EMPANADAS \$ 9.

carlton farms pork & sweet potato filled pastry, blackened garbanzo bean chutney  
roasted poblano crema, smoked paprika oil

TOMATO + GOAT CHEESE SOUP cup \$ 4.50 / bowl \$ 9.

herb creme fraiche

CAESAR SALAD \$ 5.

add spanish white anchovy \$ 2. / grilled chicken \$ 4. / dungeness crab \$ 6.

MIXED ORGANIC GREENS \$ 4.50

walnut-dijon vinaigrette

ROASTED BEET SALAD \$ 11.50

stilton cheese, julienne carrots, candied walnuts, spinach, orange vinaigrette

BAKED CYPRESS GROVE GOAT CHEESE SALAD \$ 14.

butter leaf lettuce, hazelnut crusted goat cheese, charred cherry tomato  
shallot vinaigrette, crostini

## MAIN COURSES

BUTTERNUT SQUASH RAVIOLI \$ 22.

braised in goat cheese creme , walnut vinaigrette drizzle, toasted hazelnuts, rustic bread crumbs

COCONUT-CRUSTED SNAPPER \$ 22.50

shiitake-scallion thai chile glaze, ginger spinach, spicy sticky rice

BURGER with POMMES FRITTES \$ 13.50

1/2 lb. misty isle ground sirloin, add cheese \$ 1.50/ bacon 1.50

RUSTIC ITALIAN MEATLOAF \$ 22.50

tomato-port jus, roasted butterball potatoes, summer squash

DUNGENESS CRAB LASAGNA, madiera tomato creme \$24.

FILET CRUSTED WITH GREEN PEPPERCORNS \$ 30.

7oz. beef tenderloin, fresh paperdelle pasta, brandy pan sauce

## PIZZAS

FINNOCHIONA PIZZA \$ 16.75

lamb sausage, braised fennel, oven dried tomato, herbed tomato sauce, fontina cheese

PIZZA a la VERDURE \$ 16.75

artichoke heart, tomato, red onion, kalamata olive, roasted mushroom, herbed tomato sauce  
mozzarella, romano, parmesan, smoked provolone

PIZZA MARGHERITA \$13.50

sweet basil, fresh mozzarella, tomato, olive oil

# WHAT WE ARE DOING NOW.....MEALS THAT REFLECT THE SEASON'S AND OUR CONTINUING EXPLORATION OF THE ART AND SCIENCE OF FOOD

## FIRST COURSES

STEAK TARTARE \$10.

fried quail egg, toasted baguette

BEEF TENDERLOIN AND TUSCAN BREAD SALAD \$ 12.

romaine lettuce, cherry tomato, garlic crostini, creamy horseradish dressing

CURRIED BEEF AND SWEET POTATO SOUP cup \$ 4.50 / bowl \$ 9.

CRAB CAKE \$12.

parmesan crostini, tarragon aioli

## MAIN COURSES

SHRIMP RAVIOLI WITH FRIED CALAMARI \$ 24.

shrimp ravioli, lemon-basil creme

GRILLED HAWAIIAN WALU \$ 26

fresh soba noodles, star anise soy broth, mango salsa, baby bok choy

RABBIT AND BOAR BACON RAGU \$ 22.

roasted polenta and fresh figs

ROASTED PORK LOIN \$25

celery root and celery leaf salad with white truffle vinaigrette, creamy leek puree

SEARED PINK PEPPERCORN CRUSTED DUCK BREAST \$ 25.

sweet potato gratin, chanterelle mushrooms, fresh plum sauce, roasted italian plums

CHICKEN BREAST CORDON BLEU WITH SAFFRON RISOTTO CAKE \$ 23

boneless chicken breast stuffed with smoked prosciutto and gruyere cheese, braised mushroom ragout

GRILLED LAMB CHOPS \$28.

grifton farmstead white cheddar macaroni and cheese, truffled chard

32 OZ. BONE IN TOMAHAWK RIBEYE CHOP \$47.

smashed garlic butterball potatoes, blue cheese creamed kale

VEAL AND WILD BOAR MEATBALL RAGOUT, WITH CORONA BEANS AND FRESH KALE \$ 21.

## SAMPLERS

ANTIPASTI small \$ 13. / large \$ 17.

cured meats, marinated fresh mozzarella, roasted garlic cloves, olives, crostini

CHEESE \$17.

one ounce of each of the five featured cheeses. served with crostini, fruit preserves, olive medley

STINKY CHEESE AND ARTISAN SALUMI \$17.

cheeses: stilton, tallegio, pont l'evêque/salumi: mole, truffle, fennel