

# *waterbar*



*Private Event Menus*





*Passed Hors d'Oeuvres*

/ CHOOSE THREE: \$30 PER PERSON FOR EACH 30 MINUTES /

**Lobster Bites** / maine lobster salad, pain de mie, fines herbes (\$5 per person supplement)**Paddlefish Caviar** / sweet onion, house made potato chip (\$5 per person supplement)**Mini Dungeness Crab Cakes** / yuzu remoulade**Flat Iron Steak Skewers** / chimichurri**(vegetarian) Mushroom Toast** / herbed goat cheese**(vegetarian) Deviled Eggs** / sweet pepper relish**Baked Oysters** / gochujang butter**Chili Rubbed Gravlax** / rye toast, caraway cream**California White Sea Bass Ceviche** / pickled jalapeno, sweet potato*Stations***Artisan Cheese Plate****\$15 per portion***three types of expertly sourced cheese*candied nuts, acme sourdough  
baguette**Charcuterie Board****\$15 per portion***three types of responsibly  
raised cured meats*house made pickles, marinated  
olives, whole grain mustard*Raw Bar Station*/ DAILY SELECTION  
OF OYSTERS /**On the Half Shell** / \$55 per dozenseasonal mignonette, house made  
cocktail sauce, lemon**Tiger Prawn Cocktail****\$5 per piece**

house made cocktail sauce, lemon

**Caviar Service****Kaluga \$175 per oz****White Sturgeon \$140 per oz**toasted brioche, traditional  
accompaniments*Passed Mini Desserts  
or Dessert Station*

/ \$5 PER PIECE /

**Cream Puff**

caramel coffee custard

**Lemon Tart**

huckleberry, toasted meringue

**Espresso Brownie Bites**

mocha buttercream

**Acme Sourdough Bread Service \$3 per person**

*sweet cream butter, maldon sea salt*

***First Course***

~ CHOOSE ONE ~

**Seared Rare Tuna Salad** / *smashed potatoes, saffron aioli, arugula*

**Shellfish Bisque** / *brioche croutons, lemon crème fraiche*

**Little Gem Salad** / *brioche croutons, artisan bacon, hazelnut vinaigrette*

***Entrée Course***

~ CHOOSE TWO ~

**Fish & Chips** / *beer battered haddock, yuzu tartar sauce*

**Oak Grilled Flat Iron** / *romano beans, truffle aioli, fingerling potatoes*

**Ricotta Gnocchi** / *foraged mushrooms, tomatoes, roasted peppers*

**McFarland Springs Trout** / *eggplant Milanese, roasted tomato relish*

**Seared Dorade** / *italian butter beans, zucchini, charred cherry tomatoes*

***Dessert Course***

~ CHOOSE ONE ~

**Roasted Banana Cheesecake** / *salted caramel, brown butter crumble (GF)*

**Lemon Chiffon Cake** / *huckleberries, whipped crème fraiche (NF)*

**Chocolate Crème Brulee** / *blood orange-hazelnut shortbread*

*Waterbar strives to ensure the highest standard of environmentally safe, sustainably sourced seafood from both local and international waters, respecting seasonality, and the natural essence of the sea. Selections above are a representation of our current offerings. Items are subject to change due to seasonality.*

*We are happy to accommodate people with dietary restrictions and vegetarians.*



**Acme Sourdough Bread Service \$3 per person***sweet cream butter, maldon sea salt***First Course****~ CHOOSE ONE ~****Ricotta Ravioli** / smoked ham hock tomato broth**Savoy Spinach Salad** / mushroom vinaigrette, pt reyes blue cheese, crisp shallots**Scallop Carpaccio** / cara cara oranges, fennel, green olive**Butter Lettuce Salad** / oregon bay shrimp, baby beets, champagne**Cauliflower Soup** / grilled prawn relish, citrus**Entrée Course****~ CHOOSE TWO ~****Filet of Beef** / red onion soubise, orzo, chimichurri**Black Cod** / “creamed” corn, eggplant milanese, roasted tomato**California Swordfish** / french flageolet beans, sweet pea pesto**Ahi Tuna** / blue lake beans, roasted peppers, spring onion vinaigrette**Red Wine Braised Beef Short Rib** / ricotta gnocchi, mushrooms, tobacco onions**Dessert Course****~ CHOOSE ONE ~****Roasted Banana Cheesecake** / salted caramel, brown butter crumble (GF)**Lemon Chiffon Cake** / huckleberries, whipped crème fraîche (NF)**Chocolate Crème Brulee** / blood orange-hazelnut shortbread

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