

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 / mini english muffins, crème fraiche (\$5 per person supplement)

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

Local Halibut Ceviche / avocado, watermelon radish

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 dozen

seasonal 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

Mini Desserts Passed or Stationed

/ \$5 PER PIECE /

Chocolate Mousse Tart
mascarpone chantilly, salted
caramel

Strawberry Cream Puff
roasted strawberry jam, lychee-rose
pastry cream

Princess Cake Petit Fours
almond cake, raspberry jam, white
chocolate and pistachio

Acme Sourdough Bread Service \$3 per person*sweet cream butter, maldon sea salt***First Course****~ CHOOSE ONE ~****Cast Iron Charred Squid** / *toasted fregola, 'nduja salami, shaved baby beets***Seared Rare Tuna Salad** / *smashed potatoes, saffron aioli, english peas***Watercress Soup** / *brioche croutons, frisée***Baby Chicory Salad** / *honey roasted pear, pt. reyes bay blue, champagne gastrique***Entrée Course****~ CHOOSE TWO ~****Fish & Chips** / *cornmeal crusted haddock, yuzu tartar sauce***Oak Grilled Flat Iron** / *broccoli rabe, black bean-pepper sauce, onion rings***Ricotta Stuffed Shells** / *sweet peas, mushrooms, fines herbes***McFarland Springs Trout** / *mille feuille potato, fennel sour cherry salad***Seared Dorade** / *artichokes, smashed new potatoes, salsa verde***Dessert Course****~ CHOOSE ONE ~****Cookies and Cream Molten Chocolate Cake** / *valhrona chocolate sauce, homemade oreos***Strawberry Panna Cotta** / *roasted strawberries, lychee-rose chantilly***Prune and Armagnac Crème Brûlée** / *vanilla bean custard, burnt sugar*

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 below 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 ~

Parmesan Brodo / *sweet corn ravioli, basil oil***Savoy Spinach Salad** / *mushroom vinaigrette, taleggio toast, crisp shallots***Scallop Carpaccio** / *cara cara oranges, fennel, green olive***Butter Lettuce Salad** / *oregon bay shrimp, baby beets, champagne***Asparagus Risotto** / *nasturtiums, grana padana***Entrée Course**

~ CHOOSE TWO ~

Filet of Beef / *mushroom duxelles, savoy spinach, red wine***Swordfish** / *kimchi stew, beech mushrooms, marinated glass noodles***Alaskan Halibut** / *french flageolet beans, sweet pea pesto***Ahi Tuna** / *fava bean tendrils, celery root, sauce grenobloise***Red Wine Braised Beef Short Rib** / *black apple sauce, shaved white salad***Dessert Course**

~ CHOOSE ONE ~

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