

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** / mini english muffins, crème fraiche (\$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 /

Apple Frangiapane Tarttoasted almonds, granny smith
apples**Chocolate Pecan Pie**

dark chocolate, sea salt

Pumpkin Cupcakes

cinnamon cream cheese frosting

Acme Sourdough Bread Service \$3 per person

sweet cream butter, maldon sea salt

First Course

~ CHOOSE ONE ~

Summer Tomato Salad / arugula, aged sherry, sunflower seeds

Seared Rare Tuna Salad / smashed potatoes, saffron aioli, summer beans

Shellfish Bisque / brioche croutons, lemon crème fraîche

Little Gem Salad / candied pecans, bacon, bing cherries, pt. reyes blue cheese

Entrée Course

~ CHOOSE TWO ~

Fish & Chips / cornmeal crusted haddock, yuzu tartar sauce

Oak Grilled Flat Iron / apricot barbecue, sweet corn, mushrooms

Ricotta Gnocchi / sweet corn, fava beans, parmesan corn brodo

McFarland Springs Trout / eggplant Milanese, roasted tomato relish

Seared Dorade / italian butter beans, roasted peppers, spring onion vinaigrette

Dessert Course

~ CHOOSE ONE ~

Pecan Pie Pumpkin Crème Brulee / pecan shortbread, toasted sugar

Apple Spice Cake / caramel covered apples, cinnamon crème fraîche

Brooklyn Blackout Cake / hazelnut orange whipped cream

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 ~****Parmesan Brodo** / sweet corn ravioli, basil oil**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**Asparagus Risotto** / nasturtiums, grana padana**Entrée Course****~ CHOOSE TWO ~****Filet of Beef** / red onion soubise, orzo, chimichurri**Petrale Sole** / “creamed” corn, eggplant milanese, roasted tomato**Alaskan Halibut** / 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 ~****Pecan Pie Pumpkin Crème Brulee** / pecan shortbread, toasted sugar**Apple Spice Cake** / caramel covered apples, cinnamon crème fraiche**Brooklyn Blackout Cake** / hazelnut orange whipped cream

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