

VALENTINE'S DAY DINNER

Flirt:

Bread Service
assorted grissini, trio of dip, hot cold and spicy

Tantalize:

Beef Tartar Roll (to share)
caesar aioli, soy paper, cucumber, radishes, egg cremeux

Impulse:

Scallop Soup
oyster tartar, ginger, bay scallops

Delight:

Turbot
caviar, sea bean salad, baby fennel, shellfish foam
or
Rack of Lamb
goat cheese gnocchi, piquillo pepper pure, zucchini blossom

Passion:

Chocolate Amaretto Cremeux
toasted almond, morello cherry gel
and
Mignardise

Valentine's Day Dinner 2015.

Executive Chef Vincent Lesage

Chef des Cuisines Rachel Haggstrom

Pastry Chef Brooke Martin

Waterline is committed to serving natural and organic produce featuring fresh, local California products

Menu items can be prepared to accommodate our guests' special dietary requirements upon request

An automatic 18% gratuity will be added to parties of 8 or larger