

WATERLINE

NEWPORT BEACH

APPETIZERS

AHI TUNA TARTAR

cucumber, basil, tomato, olive

14

GRILLED SPANISH OCTOPUS

avocado, jicama, marcona almonds, fingerling potatoes

15

HOUSE ROLL

lobster, avocado, cucumber, soy paper, chipotle dipping sauce, yuzu soy vinaigrette

16

LOBSTER RISOTTO

carrots, main lobster tail, lobster sauce

27

BRAISED SHORT RIB RAVIOLI

black truffle, pecorino cheese, braising jus

18

AHI TUNA SASHIMI

avocado, blood orange, black rice crisp

15

SOUP AND SALAD

IBERICO HAM

Spanish cured ham, black mission figs, pecorino cheese, watercress, honey vinegar

15

MARKET BEET SALAD

organic greens, beets, Bleating Heart blue cheese, pomegranate, red wine vinaigrette

11

CRAB & CORN CHOWDER

corn soup, Dungeness crab

11

WILD MUSHROOM SOUP

puree of mushroom, truffle cream

Shaved black truffle enhancement (ADDITIONAL 15)

10

Dinner 2016

*Waterline is committed to serving natural and organic produce featuring fresh, local California products
additional \$4.00 charge to any dishes that request to be split*

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NEWPORT BEACH

FROM THE SEA

JOHN DORY

oyster tartar, crispy salsify, creamy cauliflower, winter truffle, white wine butter sauce 36

LOCAL WHITE SEA BASS

cherry white soy marinated sea bass, baby bok choy, stuffed rice cake, mushroom dashi broth 36

PAN SEARED DIVER SCALLOPS

English peas, baby carrots, carrot vinaigrette 36

SEARED AHI TUNA

Chinese broccoli, shitake, shiso compote, buckwheat saba noodles 32

POACHED WILD ISLES SALMON

black winter truffle, cream spinach, crispy potato, carrot, onion, truffle hollandaise 38

SEAFOOD LINGUINI

linguini, clams, mussels, bacon, tomato, white wine butter sauce, grilled bread 28

FROM THE LAND

COLORADO LAMB LOIN

creamy polenta, brown butter roasted cauliflower, capers, quince chutney 52

ANGUS FILET OF BEEF

(8oz.) potato gratin, winter mushrooms, glazed carrots 53

ROASTED HALF CHICKEN

roasted fingerling potatoes, winter root vegetables, chicken jus 32

DUCK CONFIT

black rice, brandied cherries, fennel 23

DESSERTS

WARM ALMOND CAKE *cherry almond cake, foie gras ice cream, warm chocolate sauce* 13

CHOCOLATE PRALINE TART *chocolate praline mousse, cassis caramel, candied hazelnut* 10

SPICED CHEESECAKE *candied pecan, persimmon, poached pear* 10

CITRUS PAVLOVA *meringue, mandarin cream, blood orange, passion fruit crisp* 10