

# WATERLINE

NEWPORT BEACH

## APPETIZERS

### AHI TUNA TARTAR

*cucumber, tonato sauce, tomato, olive dust, basil, crostini*

14

### GRILLED SPANISH OCTOPUS

*avocado puree, mojo picon, jicama, marcona almonds, fingerling potatoes*

14

### CURRIED CARROTS

*grilled heirloom carrots, carrot salad, mustard greens, pickled mustard, vandovan yogurt*

11

### HOUSE ROLL

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

15

### LOBSTER RISOTTO

*carrots, main lobster tail, lobster velouté*

26

### PAN SEARED ROUGIE FOIE GRAS

*long pepper brioche, strawberry jus, strawberry and rhubarb compote, basil*

26

### CHILLED POACHED SHRIMP

*olive oil poached shrimp, horseradish foam, pickled celery, tomato water*

15

### AHI TUNA SASHIMI

*Dungeness crab, avocado, radish, Yuzu wasabi vinaigrette*

15

## SOUP AND SALAD

### ASPARAGUS SALAD

*white & green asparagus, quail egg, radish, black garlic puree, straciatella, lemon vinaigrette, pine nuts*

13

### MARKET SALAD

*organic greens, cherry tomato, strawberry, Drake farms goat cheese, walnuts, honey balsamic*

11

### CRAB & CORN CHOWDER

*corn soup, Dungeness crab*

11

### Chilled English Pea soup

*Meyer lemon, cream*

10

Dinner 2016

Executive Chef Rachel Haggstrom

Chef De Cuisine Sam Green

Pastry Chef Alicia Fernandez

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

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

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## FROM THE SEA

### SCALLOPS "PEAS & CARROTS"

*pan seared scallops, carrot vinaigrette, English peas, baby carrots* 36

### WILD ISLES SALMON

*morels, peas, fava beans, spring onion, egg cremeux gnocchi, Meyer lemon beurre blanc* 34

### SWORDFISH

*ratatouille stuffed squash blossom, pesto, polenta crouton, eggplant, basil seeds* 32

### JOHN DORY

*Easter radish, nasturtium, sea beans, flax seed tuile, lemon and herb sauce* 34

### SEARED LOCAL HALIBUT

*yuzu kosho marinade, crisp crab stuffed ravioli, Chinese broccoli, shitake mushrooms, plum sauce* 34

### SEARED AHI TUNA

*furikaki seasoned tuna, broccoli rabe, house made shrimp spring roll, Thai vinaigrette* 30

### SEAFOOD LINGUINI

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

## FROM THE LAND

### COLORADO LAMB PORTERHOUSE

*roasted porterhouse; braised lamb crisp, spring onion, roasted peppers, snap peas, carrot, couscous* 45

### 12oz PRIME ANGUS N.Y. STEAK

*cippolini onion, potato dauphinoise, straciatella cheese, chimichurri* 50

### BRAISED CHICKEN TORTELONI

*house made torteloni, Barigoule artichokes, radicchio, pine nuts, shaved pecorino* 32

### FILET OF BEEF

*(7 oz.) bone marrow butter, potato gratin; asparagus* 48

## DESSERTS

**FOIE GRAS ICE CREAM** *house made cones, huckleberries, hazelnut (2 cones)* 13

**CARROT CAKE** *carrot cake, carrot spirals, mascarpone ice cream, caramel* 9

**CHOCOLATE TRIO** *milk chocolate foam, white chocolate mousse, flourless chocolate cake, mint coulis* 9

**STRAWBERRIES & CREAM** *vanilla cream, strawberry foam, strawberry ice cream, fresh berries* 9

**YUZU & BASIL** *yuzu lemon curd, basil coulis, meringue, sable* 9

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