

WATERLINE

NEWPORT BEACH

VEGAN

HOUSE ROLL

daikon sprout, avocado, cucumber, soy paper & yuzu soy vinaigrette

15

BEET MARKET SALAD

organic greens, beets, pomegranate, red wine vinaigrette

11

CURRIED HEIRLOOM CARROTS

carrots grilled and ribbons tossed in carrot vinaigrette, mustard

11

WILD MUSHROOM SOUP

puree of mushroom

ADD FRESHLY SHAVED BLACK WINTER TRUFFLES (additional 15)

10

VEGAN DESSERT

YUZU & BASIL

yuzu lemon curd, basil coulis, meringue

9

VEGETARIAN

WILD MUSHROOM SOUP

puree of mushroom, truffle cream

ADD FRESHLY SHAVED BLACK WINTER TRUFFLES (additional 15)

10

HOUSE ROLL

daikon sprout, avocado, cucumber, soy paper, chipotle dipping sauce & yuzu soy vinaigrette

15

CURRIED HEIRLOOM CARROTS

carrots grilled and ribbons tossed in carrot vinaigrette, vandouvan yogurt, mustard

12

BEET MARKET SALAD

organic greens, beets, bleating heart blue cheese, pomegranate; red wine vinaigrette

11

MARINARA LINGUINI

marinara sauce with vegetables, grilled bread

25

VEGETARIAN DESSERTS

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

GLUTEN FREE

TUNA TARTAR <i>cucumber, tonato sauce, tomato, olive dust, basil</i>	14
GRILLED SPANISH OCTOPUS <i>avocado puree, mojo picon, jicama, marcona almonds, fingerling potatoes</i>	15
BEET MARKET SALAD <i>organic greens, beets, bleating heart blue cheese, pomegranate; red wine vinaigrette</i>	11
CRAB & CORN CHOWDER <i>corn soup, Dungeness crab</i>	11
LOBSTER RISOTTO <i>carrots, main lobster tail, lobster sauce</i>	26
SCALLOPS "PEAS & CARROTS" <i>pan seared scallops, carrot vinaigrette, English peas, baby carrots</i>	36
SEARED LOCAL HALIBUT <i>yuzu kosho marinade, Chinese broccoli, shitake mushrooms, plum sauce</i>	36
WILD ISLES SALMON <i>morels, peas, fava beans, spring onion, egg cremeux gnocchi, Meyer lemon, beurre blanc</i>	34
COLORADO LAMB PORTERHOUSE <i>roasted porterhouse; braised lamb crisp, spring onion, roasted peppers, snap peas, carrot</i>	45
12oz PRIME ANGUS N.Y. STEAK <i>cippolini onion, straciatella cheese, chimichurri</i>	50
FILET OF BEEF <i>(7 oz.) bone marrow butter, potato gratin, jumbo asparagus</i>	48

GLUTEN FREE DESSERTS

FOIE GRAS ICE CREAM <i>Huckleberries</i>	13
STRAWBERRIES & CREAM <i>vanilla cream, strawberry foam, strawberry ice cream, fresh berries</i>	9
YUZU & BASIL <i>yuzu lemon curd, basil coulis, meringue</i>	9