

The Waterfront Restaurant

Valentine's Day Menu 2017

Prix Fixe \$95 Per Person Add \$10.00 for Lobster

Amuse Bouche

First Course

(Choose One)

Point Reyes Oysters on the Half Shell, Lemon Vodka Granita
Star Route Little Gem Salad Black Pepper Pecans, Roquefort Cheese, Balsamic
Vinaigrette
Marinated Seafood Salad Beets, Watercress, Avocado, Lime Shallot Vinaigrette
Smoked Salmon Zucchini Potato Cake, Crème Fraîche, Fried Capers
Lobster Bisque with Cheese Crostini

Second Course

(Choose One)

Snake River Center Cut Filet Potato Gratin, Bearnaise sauce
Grilled Whole Maine Lobster Sweet Potato Fries
Hand Picked Dungeness Crab Stuffed Petrale Sole Bloomsdale Spinach, Lemon
Cream
Wood Roasted Skuna Bay Salmon Soft Polenta, Braised Tuscan Kale
Black Pepper & Rosemary Fettuccini Roasted Butternut Squash, Sage Brown Butter

Third Course

(Choose One)

Chocolate Fondant Raspberry Coulis
Classic Vanilla Crème Brulee with Caramelized Pear
Warm Apple Tart Tatin Vanilla Bean Ice Cream

MENU IS SUBJECT TO CHANGE ANYTIME

SORRY NO SUBSTITUTIONS

In Response to San Francisco Employer Mandates, a 5% surcharge will be added to all food and beverage sales.

Corkage \$20 per 750ml. One corkage waived per bottle purchase.

TEQUILA AFFAIR

Don Julio, a hint of Tuaca, grapefruit juice, and agave nectar, overall a delectable drink to relax with, served straight

MOSCOW MULE

Ketel One Vodka, Ginger Beer, Splash of lime Juice
(no copper mug)

CHILEAN NEGRONI

Kappa Pisco from Chile, Dry Vermouth, and Aperol
Served up

RYE DELIGHT

Bulleit Rye, Maraschino Liqueur, fresh lemon juice, and simple syrup, served straight up.

MANGO SPICE MARGARITA

Espolon Tequila, Fresh Lime Juice,
Mango Spice Syrup and On The Rocks

POMGRANTE MARGARITA

La Pinta Pomegranate Tequila, fresh lime juice, triple sec

\$12.00