

## Water Grill

January 17, 2008



<u>Oysters on the Half Shell</u>	<u>¼ doz.</u>	<u>½ doz.</u>	<u>Chilled Shellfish</u>	
Sinku (Denman Island, BC)	7.50	15.00	Littleneck Clams (1/2 doz.)	12.00
Sting Ray (Chesapeake Bay, VA)	8.25	16.50	Florida Stone Crab Claws (2 each)	20.00
Totten Virginica (Totten Inlet, WA)	7.25	14.50	Maine Lobster (1/2 each)	18.00
Island Creek (Duxbury Bay, MA)	8.75	17.50	Mexican White Shrimp (1/2 doz.)	19.00
Olde Salt (Chincoteague Bay, VA)	8.25	16.50	Taylor Bay Scallops (1 doz.)	14.00
Quilcene Bay (Quilcene Bay, WA)	6.50	13.00	Hawaiian Blue King Prawns (1/2 doz.)	16.00

### FRUITS OF THE SEA PLATTER

“All served chilled and cracked on a bed of ice”  
 Chef’s choice of Oysters, Prince Edward Island Mussels, Littleneck Clams,  
 Dungeness Crab, Mexican White Shrimp, and Maine Lobster  
 35.00 per person



### FIRST COURSES

White Chowder with Manila Clams, Weiser Farm Potatoes, Niman Ranch Applewood Smoked Bacon	14.00
Black River Gorgonzola Salad with Pear, Candied Walnut and Sauternes Reduction	17.00
Scarborough Farm Mixed Greens with Red Onion, Fennel and Whole Grain Mustard Vinaigrette	13.00
Roasted Beets with Lavender Cured Feta Cheese, Water Cress, Hazelnut and Clementine	15.00
Blue and Dungeness Crab Cake with Harissa, Herbed Couscous and Yogurt-Lime-Cucumber Sauce	19.00
Dungeness Crab with “Sauce Louie”, Heirloom Tomato, Frozen Avocado Mousse, and Cumin Crisps	15.00
Organic Soy and Wasabi Marinated Big Eye Tuna with Yuzu, Hijiki, and Ton Buri	18.00
Japanese Hamachi Crudo with Grapes, Preserved Meyer Lemon, and English Pea Puree	17.00
Cucumber Rolled Spicy Big Eye Tuna with Heart of Palm Puree, Ruby Grapefruit, and Tobiko	12.00
Striped Bass Ceviche with Mint, Pineapple, Candied Black Beans, Butternut Squash and Achiote Oil	13.00

#### Petrossian Alverta President Caviar

Traditional Service: Buckwheat Blinis, Toasted Brioche, Vodka Crème Fraiche, Chive and Red Onion  
 One Ounce Domestic Alverta President Caviar

105.00

Contemporary: Pear Butter, Roasted Shallot Crème Fraiche, Orange Oil and Dill  
 One Third Ounce Domestic Alverta President Caviar

32.00

### Water Grill’s Tasting Menu

Chef LeFevre has designed an exclusive seasonal tasting menu with six unique dishes not found on our a la carte menu, highlighting worldly flavors, intricate textures and artful presentations that build in flavor and complexity, complemented with spectacular desserts. Accompanying wine pairings from lighter white to full bodied red wines have been selected by Sommelier Cara Bertone. An experience not to be missed.

Six Courses 95.00 Accompanying Wines 55.00

### MAIN COURSES

#### Grilled Cobia

Sweet Corn, Shiitake, Cumin Spätzle, Ancho Chili Caramelized Onion Puree and Epezote Chimichurri 33.00

#### California Striped Bass

Shrimp and Chorizo Stuffed Piquillo Peppers, Candied Satsuma Tangerine and Kalamata Olive 36.00

#### Wild Hawaiian Swordfish

Tomato-Date Chutney, Tiny Summer Squash, Cumin Scented Zucchini Puree and Chick Pea Panisse 36.00

#### Seared Wild Big Eye Tuna

Beluga Lentils with Pear-Celery Root Puree, Brussels Sprouts and Mulled Red Wine Pear 39.00

#### 1 ½ lb Maine Lobster

“Bouillabaisse” Broth, Tomato Fennel Compote, Mussels, Confit Yukon Potato, and Sauce Rouille 48.00

#### Wild Tasmanian King Salmon

Slowly Poached in Sesame Oil with Cha Soba Noodles and Gingered Katsuodashi Broth 38.00

#### Sumac Coated Australian Barramundi

Linguicia and Grilled Calamari Strewn Israeli Cous Cous with Castelvetrano Olives 37.00

#### Filet Mignon with Béarnaise and Potatoes Three Ways

Scallion Potato Cake, Horseradish Potato Puree, Baked Okinawa Potato and Broccolini 46.00

#### Roasted Free Range Jidori Chicken Breast

Puree of Acorn Squash, Braised Mustard Greens and Faux Rutabaga-Ricotta “Ravioli” 29.00

Chef David LeFevre and the Water Grill Brigade