



# waterleaf

## Prelude

### Risotto of the Day 10

### W Duo of Duck Foie Gras 19

Labelle Farm Duck Liver Two Ways:

**Hot:** Roasted Apple Wedges, Honey, Red Verjus

**Cold:** Red Verjus Sorbet, Pineapple Spiced Jam,

Micro Greens, Brioche Toast

### Spicy Hamachi Crudo 16

Hamachi, Avocado, Grapefruit, Thai Pepper, Scallion,

Yuzu Marinade, Sesame Crackers, Mint Oil,

Micro Cilantro, Daikon Sprouts

### W Crab Cake 14

“Rouille” Aioli, Cayenne Pepper, Micro Greens

### Home Smoked Salmon & Grapefruit Gravlax Duo 15

**Smoked:** Capers, Eggs, Onions, Dill Cream, Mini Bagel

**Gravlax:** Flageolet, Lima Bean, Grapefruit Segments,

Dill Peppercorn Crème Fraîche, Spicy Dill Cracker

### House Pâté Platter 15

Country Style Pork Pâté, Poultry Pâté, Artisan Blend Greens,

Cornichons, Stone Grain Mustard, Baguette Toasts

### Trio of Vegetable Brûlée 12

Broccoli & Lemon Cream, Leek & Smoked Salmon Cream,

Roasted Red Pepper & Black Garlic Cream

## Soup

### W Onion Soup 8

Garlic Crouton, Imported Gruyere Cheese

### Tomato & Pesto Soup 8

## Salad

### Tossed Wild Baby Greens 9

Julienne of Vegetables, Tear Drop Tomatoes,

Truffle & Sherry Vinaigrette

### Seared Scallop & Tea Smoked Duck Salad 15

Duo of Baby Frisée & Baby Gem Lettuce,

Shredded Phyllo Crown, Seasonal Cabbage Confit,

Oolong Tea Infused Horseradish Vinaigrette

### Roasted Quail & Portobello Salad 18

Honeyed Walnut Truffled Goat Cheese Crisp, Artisan Baby

Green, Red Beet Vinaigrette, Beet Julienne, Toasted Pine Nuts

## Cheese

### Artisan Cheese Plate 13

A Selection of Three Cheeses

Tomato Tarragon Sorbet, Nuts, Chutney,

Grapes, Apple Slices, Bread & Butter

## Entrees

### Asparagus “Mezzaluna” Ravioli 18

Seared Scallop, Rock Shrimp, Baby Asparagus, Sauce Dugléré

### W Agave Glazed Pork Belly 24

Pineapple Salsa, Sweet Corn Pancake, Broccolini

### Chablis, Morel & Tarragon Infused Chicken 26

English Pea Stew, Mashed Potatoes, Bacon,

Braised Vine Tomato

### Seared Herb Crusted Halibut 29

Parsley Flan, Tomato Concassée, Saffron Sauce

### Braised Snapper 31

Coconut & Lemon Grass Broth, Smoked Eggplant,

Tomato Ginger Chutney

### W Filet Mignon 37

8oz Beef Filet, Seasonal Green Vegetable, Peppery Butter,

Yukon Gold Mashed Potatoes, Crisp Potato Crown,

Bordelaise Sauce

### Crispy Herbed Lamb Loin 39

Potatoes “Berry”, Baby Vegetable Medley, Roasted Granny

Smith, Lamb Jus

## Dessert

### Citrus & Fresh Berries Terrine 8

Fragoli Cream, Lychee Sorbet, Candied Pistachio Lace Tuile

### W Floating Island 7

Fluffy Meringue, Mango Crème Anglaise

Caramel Sauce, Almond Wafer

### Honey, Lemon & Lavender Crème Brûlée 8

Lemon Sorbet, Galette Saint Michel

### Chocolate Trio 10

Chocolate Peanut Butter Tart, Peanut Brittle, Cocoa

Coulis / Walnut Sable, Ginger Pear Jam, Luscious Dark

Chocolate Mousse, Sweet Red Wine Cinnamon Sauce /

Chocolate “Pot de Crème”, Langue de Chat

### Assorted Sorbets 6

Florentin Cookie, Fresh Berries Salad

### Lime Spiced Bread Pudding 7

Caramelized Peaches, Five Spice Ice Cream

## Prix Fixe Menu

Selection of Three Courses from our Menu 48

(Starter, Entrée & Dessert)

## Prix Fixe Menu & Wine Pairing

Selection of Three Courses from our Menu 68

(Starter, Entrée & Dessert)

and a Preselected Array of Wines