



W A T E R L E A F
RESTAURANT & BAR

Uncorked Dinner Series K Vintners

Amuse

Chamomile-Poached Oysters

white nectarine, sea beans, halibut marrow fumet

Sunset Vineyard Sauvignon Blanc

Fava Bean Tartine

crispy sweetbread, poached egg, lemon oil, radish

Art Den Hoed Viognier

Guinea Hen

grilled carrots, foraged mushrooms, pommes dauphine

Cervo Northridge Barbera

Braised St Helen's Beef Short Rib

chili-glazed plums, green chickpeas, guanciale

Millbrandt Syrah

Caramelized Cantaloupe

honey mascarpone, malt streusel, forbidden rice pudding

ViNo Moscato

Mignardises

