

FOUR COURSE MENU  
\$120

ORANGE COUNTY  
**WATER GRILL**  
EST. 1989  
SOUTH COAST PLAZA

WINE PAIRING  
\$40

FEBRUARY 13-14, 2021

# HAPPY VALENTINE'S DAY WEEKEND

## FIRST COURSE

- Jumbo Lump Crab Cake** *celery root remoulade*  
**Wild Jumbo Shrimp Cocktail** *with cocktail sauce*  
**1/2 Dozen Oyster Sampler** *with habanero-lime relish*  
**King Crab California Roll** *avocado, brown butter nikiri, fried leeks*  
**Garlic Noodles** *jumbo lump crab, green onion, crisp garlic and a long joyous life*  
**A5 Japanese Satsuma Wagyu** *3 oz New York Strip (+\$20)*

Wine Pairing:

*Taittinger 'La Francaise' Brut, Reims, Champagne NV*

## SECOND COURSE

- Clam Chowder** *applewood smoked bacon*  
**Roasted Beet Salad** *tandoori spiced yogurt*  
**Mixed Organic Greens** *golden balsamic vinaigrette*  
**Caesar Salad** *romaine hearts, white anchovies*

Wine Pairing:

*Cave d'Esclans 'Whispering Angel,' Côtes de Provence, France 2019*

## ENTRÉE

- Wild Brittany Dover Sole** *pan sautéed with brown butter*  
**Wild Ross Sea Chilean Sea Bass** **MSC CERTIFIED** *herbed ricotta gnudi*  
**Farmed New Zealand King Salmon** *farro risotto, with lovage and black garlic*  
**Prime Double R Ranch New York Strip 14 oz** *charcoal grilled with maitre de butter*  
**Double R Ranch Filet Mignon 12 oz** *charcoal grilled with chimichurri*  
**Snake River Farms American Wagyu Ribeye 16 oz** *(+\$20)*  
**Wild California Spiny Hard Shell Lobster 1 1/4 lb** *cole slaw, melted butter*

LARGER SIZES AVAILABLE + \$15 PER 1/4 LB

Wine Pairing:

*Duckhorn Vineyards Chardonnay, Napa Valley, California 2018*  
*or*  
*Justin Vineyards 'Isosceles' Cabernet Sauvignon, Paso Robles, California 2017*

## DESSERTS

- Chocolate Espresso Cake** *pistachios, luxardo cherry sorbet*  
**Caramel Bread Pudding** *with alea red sea salt*  
**Key Lime Pie** *tangeine coulis*

Wine Pairing:

*Saracco Moscato d'Asti, Piedmont, Italy 2019*

*tax, gratuity, and other beverages not included*