

FOUR COURSE MENU
\$135

LOS ANGELES
WATER GRILL
EST. 1989
DOWNTOWN

WINE PAIRING
\$50

Valentine's Day 2023

First Course

Wild Jumbo Shrimp Cocktail with traditional cocktail sauce
½ Dozen Oyster Sampler with habañero lime relish and fresh horseradish
Crisp Calamari harissa aioli and cilantro-mint sweet chili sauce
Jumbo Lump Crab Cake celery root remoulade

Wine Pairing:

Taittinger 'La Francaise' Brut, Reims, Champagne, France 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' Rosé, Côtes de Provence, France 2021

Entrée

Classic Surf & Turf 8oz filet mignon & wild South African lobster tail
Wild North American Hard Shell Lobster 1½ lb cole slaw, melted butter
Wild Ross Sea Chilean Sea Bass MSC CERTIFIED butternut squash gnocchi, sage brown butter
Farmed New Zealand King Salmon farro risotto, with lovage and black garlic
Double R Ranch Filet Mignon 12 oz charcoal grilled with chimichurri
Snake River Farms American Wagyu Ribeye 12 oz (+\$25)
Wild Barents Sea King Crab Legs 1 lb coleslaw, melted butter (+\$25)

Wine Pairing

Rombauer Chardonnay, Carneros, California 2021

or

Adaptation by Plumpjack Cabernet Sauvignon, Napa Valley, California 2017

Dessert

Rosen's New York Cheesecake with strawberry sauce
Chocolate Espresso Ganache Cake pistachios, luxardo cherry sorbet
Caramel Bread Pudding with alaea red sea salt

Wine Pairing

Saracco Moscato d'Asti, Piedmont, Italy 2021

tax, gratuity, and other beverages not included