Appetizers
chilled english pea soup
blue crab | tarragon | crispy shallots | meyer lemon

beef tartare
grazed filet mignon | spring onion pesto | petite herbs | pecorino | garlic toast

little gems salad
little gems lettuce | pickled shallots | heirloom cherry tomatoes | crumbled bleu cheese | toasted walnuts | bacon vinaigrette

kanpachi crudo
mezcal ponzo | ninja radish | jalapeño | avocado mousse | micro cilantro | crispy quinoa

grilled spanish octopus
muhammara | olive soil | purple potato | vadouvan vinaigrette

belgian endives
beets | pickled green strawberries | fourme d'ambert | green goddess dressing

half dozen oysters
raspberry mignonette | fresh horseradish

add a grilled protein to any salad
hanger steak | salmon | airline chicken breast

To Share
blue crab cakes
english peas | pea tendrils | fennel | orange

dried brussels sprouts
sweet and spicy thai sauce | toasted coconut | mint | basil | roasted peanuts

prairie breeze aged cheddar lobster mac n cheese
aged cheddar fonduta | pulverized croutons | parsley

roasted baby yucon potatoes
whipped crème fraiche | garlic butter | pickled mustard seeds | onion ash

lamb sausage flatbread
tomato chutney | merguez sausage | arugula pecorino

wild mushroom flatbread
black truffle tartu talleggio | maitake & enoki mushroom | wild arugula | pecorino

Mains
u-10 diver scallops
green and white asparagus | meyer lemon | sunchoke puree | burdock crisp

local striped bass
forbidden rice | spring vegetables | crispy rice noodles | cilantro | thai curry

boardwalk cheeseburger
1/2 lb house blend beef patty | vermont white cheddar | arugula | heirloom tomato | onion-bacon marmalade | herb aioli

prime 11oz. new york steak
loaded potato | market carrots | bordelaise

omega blue “patagonian” salmon
black beluga lentils | farro | melted leeks | seasonal spring vegetables | salmon skin chicharron

pappardelle pasta
foraged mushrooms | english peas | spinach | garlic cream sauce | grilled bread

roasted half chicken
crispy thigh roulade | mashed potatoes | green garlic puree | roasted mushrooms

8oz. prime hanger steak
smoked honshinmelji mushroom | charred broccoli | magic myrna potato | black garlic puree | red wine sauce

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spring 2019 dinner menu

Stanley Carbajal
Chef de Cuisine