

PRIX FIXE THREE COURSE LUNCH MENU

Tuesday - Saturday

\$35.00 per person

FIRST COURSE

Caramelized Three Onion Soup

Gruyère churro

Mixed Green Salad

Seasonal greens, cherry tomato, cucumber, red onion, almonds,
champagne vinaigrette

ENTRÉE

Pan Seared Salmon

Warm potato salad, mustard-dill dressing

Lemon Frenched Chicken

Roasted garlic mash potato, Mediterranean emulsion

Wild Mushroom Risotto

Roasted peppers, petit pois, shaved parmigiano reggiano

Certified Angus Beef Flat Iron Steak

Roasted garlic butter and Water Works pomme frites
(Additional \$5 per person)

DESSERT

Tahitian Vanilla Cheese Cake

Strawberry rhubarb compote

The Water Wheel

Flourless chocolate torte, chocolate Bavarian cream,
Chambord ganache

Carrot Cake

Pecan nougat, cream cheese icing

BEVERAGES

Soda, Iced Tea, Regular/ Decaffeinated Coffee and Tea

The above price is subject to 8% sales tax and 20% service charge.

Menu subject to change

PRIX FIXE FOUR COURSE DINNER MENU

\$70.00 per person

FIRST COURSE

Please select one of the following for your guests to enjoy!

Lobster Bisque

Crème fraiche and chive oil

Caesar Salad

Crisp romaine, pesto croutons, grated parmigiano reggiano,
white anchovies

INTERMEZZO

Chef's Selection Sorbet

ENTRÉE

Your guests will select from the following!

Certified Angus Beef Filet Mignon

Loaded potato puree, grilled asparagus, Water Works Signature Steak Sauce

Pan Seared Salmon

Assorted baby vegetables, arugula pesto

Wild Mushroom Risotto

Roasted peppers, petit pois, shaved Parmigiano Reggiano

DESSERT

Please select one of the following for your guests to enjoy!

Tahitian Vanilla Cheesecake

Port poached rhubarb, strawberry compote, walnut crust,
aged balsamic

The Water Wheel

Flourless chocolate torte, chocolate Bavarian cream,
Chambord ganache

Regular/Decaffeinated Coffee and Tea

The above price is subject to 8% sales tax and 20% service charge.

Menu subject to change

PRIX FIXE FIVE COURSE DINNER MENU

\$95.00 per person

FIRST COURSE

Please select one of the following for your guests to enjoy!

Lobster Bisque

Crème fraiche and chive oil

Arugula Salad

Port wine poached pears, goat cheese, pine nuts, champagne vinaigrette

SECOND COURSE

Please select one of the following for your guests to enjoy!

Water Works Crab Cakes

Smoked tomato chutney

Mediterranean Spreads

Roasted pepper feta, olive tapenade, hummus

INTERMEZZO

Chef's Selection Sorbet

ENTRÉE

Your guests will select from the following!

Oscar Filet Mignon

Loaded potato puree, grilled asparagus, Brandy cream sauce

Chilean Sea Bass

Manouri cheese gnocchi, English pea, pancetta, and sweet corn emulsion

Truffle Boursin Stuffed Chicken

Creamy lobster and asparagus couscous, oven-dried tomato emulsion

Wild Mushroom Risotto

Roasted peppers, petit pois, shaved Parmigiano Reggiano

DESSERT

Please select one of the following for your guests to enjoy!

Tahitian Vanilla Cheesecake

Port poached rhubarb, strawberry compote, walnut crust,
aged balsamic

The Water Wheel

Flourless chocolate torte, chocolate Bavarian cream,
Chambord ganache



GRAND SUNDAY BRUNCH MENU
11:00 a.m. - 2:00 p.m.

CARVING STATION

Slow Roasted Dry-aged Prime Rib

MADE TO ORDER OMELETS

Selection of Fresh Seasonal Ingredients, Nueske's Bacon, Sausage

BELGIAN WAFFLES, PANCAKES, AND FRENCH TOAST

Fresh Berries, Whipped Cream, Butter, Maple Syrup

MADE TO ORDER CREPES

Sweet and Savory

SEAFOOD

Shrimp Cocktail, Oysters, Crab Salad, Smoked Salmon

MEDITERRANEAN DELITES

Gourmet Cheeses, Grilled Vegetables, Hummus

CHEF DARRYL'S SIGNATURE SELECTIONS

Creative & Exquisitely Prepared Fish and Chicken

FRESH BAKED PASTRIES & DESSERTS

Homemade Pastries, Assorted Cakes, Delicious Cookies, Brownies, and Specialty Desserts, and Assorted Fruit Platter

**Offerings may vary based on Chef Darryl's culinary creativity and seasonal availability.*

Adult Brunch	\$40
Children {12 and under}	\$17.50