

WATER ST. CAFE

BRUNCH • LUNCH • DINNER

EST. 1988

SUNDAY PRIX FIXE

FEATURE 3-COURSE MENU

\$38 PER PERSON

available every Sunday after 5pm

FIRST COURSE

(a choice of)

House-Made Daily Soup

chef's daily creation

or

Water St. Salad

spring mixed greens, corn sofrito, cucumber, edamame,
red & golden beets, heirloom tomato,
sunflower seeds, citrus dressing

paired with:

SAUVIGNON BLANC, MISSION HILL ESTATE SERIES

5oz \$12.5 | 8oz \$20

MAIN COURSE

(a choice of)

Pan-Roasted BC Salmon

italian potato salad, corn sofrito, fennel & apple slaw,
maple vinaigrette, seasonal vegetables

or

Butternut Squash Ravioli

asiago, ricotta, roasted winter squash,
white wine sage butter, pistachios
add 3 white wine butter jumbo prawns +14

or

Rigatoni Arrabbiata

spicy house made pomodoro, burrata ball,
fresh herbs, basil oil

paired with:

MERITAGE, NOBLE RIDGE WINERY

5oz \$14.5 | 8oz \$23

DESSERT COURSE

(a choice of)

Fresh Fruit Sorbetto

seasonal flavors, fresh fruit coulis,
candied pistachios, fresh fruit

or

Cannoli

rotating flavors, ask your server for current offering

paired with:

LATE HARVEST MERLOT, PARADISE RANCH

2oz \$11

Operating Partner / General Manager: Sandy Grant
Chef de Cuisine: Benny Beck