

Welcome 2019

THE RESTAURANT AT
WATERMARK

Wine Bar | Restaurant | Patio

DECEMBER 31ST 2018

NYE

AMUSE

Chicken liver pate, red wine gel, fried capers
Lamb meat ball, fennel yogurt
Smoked oyster ceviche, parsley, lemon, shallot

WINE PAIRING

STONEBOAT BUBBLE BOAT

LEMON HERB RISOTTO SALAD

Arugula, beet textures, micro greens

WINE PAIRING

MEYER CHARDONNAY

OR

PAN SEARED SCALLOPS

Tomato saffron broth, smoked red potatoes,
cauliflower foam, chive and bacon oil

WINE PAIRING

ROCHE PINOT NOIR

SAUSAGE STUFFED CHICKEN

Spanakopita, carrot, chicken skin crunch, natural reduction

WINE PAIRING

ROCHE PINOT NOIR

OR

GRILLED RIB EYE AND PRAWN SAUSAGE

Rossi, wild mushroom and brussel sprouts

WINE PAIRING

BARTIER BROTHERS SYRAH

CHOCOLATE TRIO

Chocolate mousse, rum truffle, raspberry chocolate brownie

WINE PAIRING

MAVERICK FIA

OR

APPLE PECAN CAKE

Sour cream chestnut ice cream

WINE PAIRING

STONEBOAT PINOTAGE

\$45 per person

First seating 6 pm

+\$25 with pairings

Second seating 8pm

Reservations | 250.495.5508 | dine@watermarkbeachresort.com

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