

# ALL WATER

SEAFOOD & OYSTER BAR

## RESTAURANT WEEK

\$65 per guest

### STARTERS

choice of:

---

#### BEEF TARTAR

crispy tarhana, dried aged beef, caper, chives

or

#### SUMMER NECTAR SALAD

fruit consommé, grilled plums, compressed watermelon, burrata, pistachios

### ENTRÉE

choice of:

---

#### SEARED LOBSTER

bulgur wheat salad, cherry tomato, crushed walnuts, chickpea stew

or

#### CRUSTED PISTACHIO LAMB RACK

parsnip puree, lamb jus, crispy gratin potato, turnip, peas

### DESSERT

choice of:

---

#### MEDITERRANEAN RICE PUDDING

pistachio, mascarpone, baklava seasoning

or

#### FLOURLESS CHOCOLATE HAZELNUT CAKE

vanilla ice cream, raspberry coulis

VGN = Vegan V = Vegetarian GF = Gluten-Free DF = Dairy-Free

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.  
Please inform us of any dietary restrictions so we may do our best to accommodate.

\*\*A 5% restaurant surcharge is applied to each guest check. This is not a fee for service and is not distributed to staff, but contributes to benefits.

\*\*A 20% gratuity will be added to all parties of 6 or more