



# WATERSTONE

Fine Dining

## CHEF'S SELECTION DINNER

### STARTERS

#### SOUP DU JOUR

The chef's selection simmered daily

#### BABY ARUGULA SALAD

Tender greens with red onion, grape tomatoes, sautéed mushrooms, chopped egg, and a warm bacon vinaigrette

#### SUMMER JERSEY HEIRLOOM TOMATOES WITH HOUSE MADE BURRATA

The season's most perfect tomatoes, burrata, basil, and balsamic vinegar

#### AVOCADO DEVILED EGGS

Deviled eggs made to order with Thai chili sauce

#### CHICKEN LIVER BOURBON PÂTÉ

House-made pâté, splashed with bourbon. Served with caramelized onion and bacon chutney crostini.

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### ENTRÉES

*All entrées are served with your choice of two sides  
and our hearth-baked bread basket.*

#### STEAK FRITES

Grilled hanger steak and chimichurri sauce.  
Served with our hand-cut truffle Parmesan fries.

#### DUCK BREAST WITH BLOOD ORANGES

Maple Leaf Farms duck breast, sautéed and enhanced  
with blood orange sherry sauce

#### SEARED DIVER SCALLOPS

Jumbo diver scallops seared and finished with  
peppered bacon and whole-grain mustard rub

#### OSSO BUCCO

Braised veal shanks simmered until fork tender.  
Served with risotto alla Milanese and broccolini.

#### PAPPARDELLE WITH BOLOGNESE SAUCE

Tender, house-made pappardelle pasta with rich Bolognese sauce.  
Finished tableside with Parmigiano-Reggiano.

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### SIDES

#### HAND-CUT TRUFFLE PARMESAN FRIES

#### ROASTED PEAK-OF-THE-SEASON LOCAL CORN

#### BROCCOLINI WITH GARLIC

#### RISOTTO ALLA MILANESE

*This is a sample menu and subject to change.*

*At The Vista, we accommodate special dietary requests and support  
residents with gluten free, reduced fat, and low calorie options.*