



A Q U A

One of San Francisco's most acclaimed restaurants, Aqua features the contemporary seafood of Executive Chef Laurent Manrique. Combining French technique with seasonal Bay Area products, Aqua offers world-class dining in a sophisticated atmosphere.

Appetizers

Golden Tomato Gazpacho
Cuttlefish "Pasta", Mustard Cream, Chives

White Corn Velouté
Dungeness Crab, House Cured Pork Belly, Summer Savory

Albacore & Baby Beet Mosaic
Watercress, Fennel Pollen & Ginger

Hamachi
Avocado, Basil, Pine Nut, Grapefruit, Potato Crisp

Tartare of Ahi Tuna
Moroccan Spices, Lemon Confit, Fresh Herbs

Langoustine
Nettle Gnocchi, Chanterelle Mushroom, Parmesan Foam

Heirloom Melon & White Spanish Anchovy Salad
Purslane, Seabean, Smoked Tomato Consommé

Maine Diver Scallop "Saisies"
Tandoori Spice, Cauliflower "Couscous", Pickled Lime Vinaigrette

Trio of Cold Artisan Foie Gras
*Cured "Escabèche Style", Dashi Poached, Toasted Almond Bombon
Supplement-\$5*

California Osetra Caviar "Cannoli"
*Smoked Sturgeon, Green Apple, Radish
Supplement-\$15*

Entrées

Butter Poached Maine Lobster - 1 3/4 pound
*Sweet Corn, Tomato & Jalapeno Broth
Supplement-Market Price*

Yellowfin Tuna
*Glazed Shallot, Cremini Mushroom,
Confit Potato Marrow, Bordelaise Sauce*

Warm Scottish Salmon
English Peas, Bacon & Lettuce, Poultry Jus

Chamomile Scented Hawaiian Walu
Zucchini Carpaccio, Frisée & Foie Gras Salad, Licorice

White Sturgeon Pastilla
Chickpea, Smoked Prawn, Charmoula Vinaigrette

Veal Striploin & Halibut Cheek
*Warm Artichoke & Oven Dried Tomato Salad,
Bouillabaisse Broth
Supplement-\$15*

Whole Roasted Petrale Sole
for two

*Fava Bean, Pistachio, Lemon Verbena
Supplement-\$10*

Evening Desserts

Exotic Composition
Passion Fruit Cream, Green Tea Anglaise, Lychee Gelée

Strawberry Medley
Gelée, Sorbet & Glacée, Mint & Basil Infusion

Milk Chocolate Mousse Bar
Roasted Bananas, Flourless Cake, Caramel Lime Sauce

Apricot Dome
Apricot Tatin, Cherry Filling, Pistachio Sauce

Chocolate Tart
Peanut Butter Crunch, Candied Mango

Coffee Tear
Almond Cake, Praline Ice Cream, Mocha Kaluha Sauce

Oak & Vanilla Soufflé
Mixed Red Berries & Zinfandel Réduction

~ Three Course Menu \$72 ~

Tasting Menus

Seven Course Menu \$105
*Specially Prepared for the Entire Table
Wine Pairing available \$75.00*

California Osetra Caviar "Bombe"
Smoked Sturgeon, Meyer Lemon & Yuzu Gelée

Ahi Tuna & Foie Gras Mosaic
Spiced Mustard Fruit, Muscat Vinegar

Parmesan-Black Pepper Soufflé
Dungeness Crab, Sea Urchin, Chive Butter

Maine Diver Scallop
Tandoori Spice, Cauliflower "Couscous", Pickled Lime Vinaigrette

Monkfish & Sweetbread Rôti
Frisée Salad, Chive & Porcini Mushroom Fondue

Beef Tenderloin
Glazed Onion, Confit Potato Marrow, Summer Truffle

Chocolate Tart
Peanut Butter Crunch, Candied Mango

*We are proud to serve organic,
local & sustainable products when available*