

# WATERLEAF

## INTERNATIONAL CUISINE - SPRING 2026

DINNER SEATINGS: 7:00PM  
SELECT SELECT WEDNESDAYS OCTOBER 8 THROUGH DECEMBER 3  
\$50 PER PERSON (INCLUDES 8.25% TAX)

TO MAKE RESERVATIONS, PLEASE VISIT OPEN TABLE.

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### British Classics

March 11, March 18 & March 25

*Reservations open*

*Feb. 25, March 4 & March 11*

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#### AMUSE

SMOKED FISH PÂTÉ SPREAD

DILL, CAPERS, SMOKED TROUT ROE, CROSTINI

#### FIRST COURSE

SCOTCH EGG

SPICED SAUSAGE, JAMMY YOLK, HERBED CRÈME  
FRAICHE

#### SECOND COURSE

"CHIPPY"

LIGHTLY BATTERED HADDOCK, DOUBLE FRIED CHIPS,  
MUSHY PEAS, TARTAR SAUCE, MALT VINEGAR

#### ENTRÉE

SUNDAY BEEF ROAST

HERB-SALT CRUST, WHIPPED POTATOES, CARROTS,  
PARSNIPS, SAVOY CABBAGE, BEEF-DRIPPING  
YORKSHIRE PUDDING, RICH GRAVY

#### DESSERT

STICKY TOFFEE PUDDING

DATE SPONGE CAKE, WARM TOFFEE SAUCE, VANILLA  
ICE CREAM

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### Taste of Italy

April 15, April 22 & April 29

*Reservations open*

*April 1, April 8 & April 15*

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#### AMUSE

ARANCINI

PROSCIUTTO BUTTER

#### FIRST COURSE

GRILLED OCTOPUS

RADICCHIO, FENNEL, OLIVE AGRODOLCE

#### SECOND COURSE

GNUDI AL POMODORO

RICOTTA DUMPLINGS, TOMATO-BASIL SAUCE,  
PECORINO CRUMBLE

#### ENTRÉE

OSSOBUCO

CREAMY POLENTA, GRILLED RAPINI, GREMOLATA

#### DESSERT

LIMONCELLO ZABAGLIONE

OLIVE OIL CAKE, CITRUS, PISTACHIO