

# blue water cafe + raw bar

## INFORMATIVE AND INTERACTIVE PRE-DINNERS

### **Sushi + Sake Tasting**

Whilst our raw bar chef demonstrates the fine art of sushi preparation, guests will be able to sample sushi, sashimi and nigiri with complementing chilled sake. Descriptions of the food and sake will be given. At random, two of the guests will be invited to prepare sushi rolls behind the bar.

Sushi Tasting per person minimum 13.50

(1 piece of sushi roll, 1 piece of nigiri, 1 piece of sashimi)

Sake Tasting per person prices quoted on consumption and choice of Sake

### **Cocktail + Oyster Tasting**

At the main bar, one of our talented Mixologists will conduct an informal cocktail-creating seminar, while introducing the latest “food friendly cocktails” and discussing the importance of using only the best ingredients (i.e. squeezing fresh citrus juices and sourcing the best berries and freshest herbs). This seminar will also highlight basic equipment for home-preparation, premium brands and new organic products. During the seminar, guests will be able to sample and create cocktails to be paired with oysters and/or other dishes from our extensive menu.

Cocktail Tasting per person minimum 12.00

Oyster Tasting per person minimum 11.00

Executive Chef, Frank Pabst will consult with you to design a custom menu for your group, whilst Wine Director Andrea Vescovi will work with you to select wine pairings for each course. Each dish will be presented and introduced to the group with descriptions and history of the wines. Prices quoted upon request.

For more information and general inquiries, please contact Restaurant Director, Stephan Cachard at 604 688 8078.

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## RECEPTION

### OCEAN

**Dungeness Crab** wrapped in rice paper, lemon grass, ginger and chili sauce 50.00 / dozen

**Matjes Herring Sandwich** crème fraiche, apples, coriander, red onions 42.00 / dozen

**Smoked Salmon Mousse** pumpnickel, grapes, capers and dill 48.00 / dozen

**Big Eye Tuna Tartar** avocado, black sesame, seaweed cone 55.00 / dozen

**Sushi Roll Platter** selection of four sushi rolls 48.00 / 18 pieces

**Fresh Oyster Selection** thyme, shallot and red wine mignonette 42.00 / dozen

**Bacalau Fritters** roasted red pepper, basil sauce 45.00 / dozen

**Grilled Pacific Octopus** watercress, cucumber yogurt, cumin wrap 42.00 / dozen

### LAND

**Duck Prosciutto** garnet beet tartar, black truffle vinaigrette 45.00 / dozen

**Curry Chicken Roll** peanut sauce 42.00 / dozen

**Roasted Beef Tenderloin** arugula, parmesan, balsamic reduction 55.00 / dozen

### GARDEN

**Goat Cheese Crostini** sundried tomato and black olive tapenade 40.00 / dozen

**Spinach + Ricotta Frittata** truffle oil, pine nuts, parmesan, salsa verde 40.00 / dozen

**Caramelized Onion Tart** chanterelle mushrooms, roasted bell pepper 40.00 / dozen

items are priced per dozen  
exclusive of tax & gratuity  
menu subject to change

# blue water cafe + raw bar

45.00  
(Lunch only)

## FIRST PLATE

### **Dungeness Crab Maki Sushi**

hand picked crabmeat and avocado wrapped in egg paper

### **Roasted Red Kuri Squash Soup**

muskox bresaola, celery, chantilly cream with apple cider molasses

## PRINCIPLE PLATE

### **Bottom Longline caught Pacific Lingcod**

porcini crusted, braised savoy cabbage, beluga lentils  
brown butter and balsamic vinaigrette

### **Paradise Valley Free Range Pork Tenderloin**

roasted cauliflower florets with nigella seeds, pearl onions  
fingerling potatoes, purple mustard sauce

### **Barley Risotto with Okanagan Goat Cheese**

chanterelle mushrooms, artichokes, brussel sprouts, madeira reduction

## DESSERT

### **Sorbet**

churned daily in house

### **Bartlett Pear + Cranberry Tart**

almond frangipane, vanilla ice cream

45.00 per person plus tax and gratuity  
menu subject to change

# blue water cafe + raw bar

55.00

## FIRST PLATE

### **Winter Greens Salad**

persimmon, red cabbage, maple pecans, balsamic reduction

### **Roasted Red Kuri Squash Soup**

apple molasses chantilly, celeriac

## PRINCIPLE PLATE

### **Arctic Char**

braised leeks, fennel and wakame seaweed, noilly prat and chervil butter

### **Alberta Triple A Beef Tenderloin**

french green beans, cipollini onions, fresh thyme, shallots, red wine jus

### **Barley Risotto + Okanagan Goat Cheese**

chanterelle mushrooms, artichokes, Brussels sprouts, madeira reduction

## DESSERT

### **Sorbet**

churned daily in house

### **Warm Dark Cuban Chocolate Cake**

brandy truffle center, vanilla ice cream

55.00 per person plus tax and gratuity  
menu subject to change

# blue water cafe

+ raw bar

65.00

## FIRST PLATE

### **Smoked Sockeye Salmon Terrine**

sake infused whitefish caviar, creme fraiche  
toasted filberts, fresh herb salad

### **Winter Greens Salad**

persimmon, red cabbage, sheep milk cheese  
maple pecans, balsamic reduction

### **Roasted Red Kuri Squash Soup**

apple molasses chantilly, celeriac, muskox bresaola

## PRINCIPLE PLATE

### **Arctic Char**

braised leeks, fennel and wakame seaweed  
noilly prat and chervil butter

### **Alberta Triple A Beef Tenderloin**

french green beans, cipollini onions, fresh thyme  
shallots red wine jus

### **Barley Risotto with Okanagan Goat Cheese**

chanterelle mushrooms, artichokes, Brussels sprouts, madeira reduction

## DESSERT

### **Sorbet**

churned daily in house

### **Warm Dark Cuban Chocolate Cake**

brandy truffle center, vanilla ice cream

### **Lemon Grass Creme Brulee**

carrot cake, papaya salsa yoghurt, ginger sorbet

americano, espresso or loose leaf tea

65.00 per person plus tax and gratuity  
menu subject to change

# blue water cafe

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79.00

## FOR THE TABLE

### **Seafood Tower**

a selection of oysters and sushi, prawns  
smoked salmon, seared red tuna, mussels  
pink scallops on ice

## PRINCIPLE PLATE

### **West Coast Sablefish**

miso sake glaze, baby bok choy, edamame  
quinoa and shiitake mushrooms, kombu dashi with soy and yuzu

### **Alberta Beef Tenderloin**

french green beans, cipollini onions  
red wine jus with fresh thyme and shallots

### **Barley Risotto with Okanagan Goat Cheese**

chanterelle mushrooms, artichokes, Brussels sprouts, madeira reduction

## DESSERT

### **Sorbet**

churned daily in house

### **Warm Dark Cuban Chocolate Cake**

brandy truffle center, vanilla ice cream

### **Maple Pecan Panna Cotta, Maple Foam**

apple brioche tart, green apple raspberry sorbet

americano, espresso or loose leaf tea

79.00 per person plus tax and gratuity  
menu subject to change

# blue water cafe

## + raw bar

91.00

### FOR THE TABLE

#### **Seafood Tower**

a selection of oysters and sushi, prawns  
smoked salmon, seared red tuna, mussels  
pink scallops on ice

### FIRST PLATE

#### **Dungeness Crab + Shrimp Cake**

mesclun salad, avocado, harissa aioli

#### **Salad with Watermelon**

pickled watermelon rind, barrel aged sheep's milk cheese  
endremit olives, balsamic reduction

#### **Roasted Red Kuri Squash Soup**

apple molasses chantilly, celeriac, muskox bresaola

### PRINCIPLE PLATE

#### **White Sturgeon**

pumpnickel crust, chioggia beets, cauliflower puree  
garnet beet agro dolce

#### **Alberta Triple A Beef Tenderloin**

french green beans, cipollini onions, fresh thyme, shallots, red wine jus

#### **Barley Risotto with Okanagan Goat Cheese**

chanterelle mushrooms, artichokes, Brussels sprouts, madeira reduction

### DESSERT

#### **Sorbet**

churned daily in house

#### **Warm Dark Cuban Chocolate Cake**

brandy truffle center, vanilla ice cream

#### **Vanilla Charlotte**

bavarois with lady fingers and raspberry coulis

americano, espresso or loose leaf tea

91.00 per person plus tax and gratuity  
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98.00

FOR THE TABLE

## **Sushi Platters**

a selection of sashimi, nigiri and sushi roll

FIRST PLATE

## **BC Tasting Plate**

albacore tuna tartare, smoked sockeye salmon terrine  
dungeness crab and shrimp cake

## **Oyster Tasting**

premium west and east coast oysters  
canadian sturgeon caviar and ponzu sauce

## **Pan Seared Duck Foie Gras**

watercress, poached peaches, toasted brioche  
white balsamic honey reduction

PRINCIPLE PLATE

## **Yukon Arctic Char**

braised leeks, fennel, wakame seaweed  
noilly prat butter with pearl pasta and char caviar

## **Maritimes Lobster**

poached in a sweet butter nage, vegetable medley  
parsley potatoes with extra virgin olive oil

## **Kobe Style Shortribs**

braised cardoon, pearl onions and maitake mushrooms  
pumpkin scones with quince and fennel chutney, purple mustard sauce

DESSERT

## **Tasting Plate**

platter with 3 assorted desserts

## **Petits Fours**

americano, espresso or loose leaf tea

98.00 per person plus tax and gratuity  
menu subject to change