blue water cafe

PRIX FIXE DINNER MENU

- five courses 49 -

to start

Wild Mushroom Cappuccino
white cheddar and black pepper biscotti, oloroso sherry cream

appetizer

BC Endive + Arugula Salad
prosciutto, goat cheese, orange, maple pecans, orange poppyseed dressing

Smoked Sockeye Salmon Terrine
horseradish crème fraiche, pumpernickel, watercress, green apple

Kurobuta Niku-Dango
japanese berkshire pork meatballs, napa cabbage salad, amazu sauce

Albacore Tuna Donburi
marinated with maple soy, egg crepe, rice, edamame, bok choy, radish, kaiware

mid-course

Savoury Maple Ricotta Madeleine
red wine chorizo, romesco sauce

main

Grilled Mahi Mahi
broccolini, grape tomatoes, green chickpeas, fried onion panelle
sicilian salmoriglio sauce with carpers and fresh oregano

Nigiri Sushi Platter
7 pieces assorted nigiri ($15 supplement)

Angus Beef Coulotte Steak
balsamic-glazed kale sprouts and pearl onions, rissole potatoes
maître d'hotel butter with smoked garlic, thyme and pink peppercorns

Roman Semolina Gnocchi
pepperonata, broccolini, grape tomatoes, carrot top chimichurri

dessert

Yoghurt + Mascarpone Cheesecake
torched italian meringue, raspberry gelato

Warm Valrhona Chocolate Cake
vanilla ice cream, caramel sauce

Little Sweets
assorted pastries & confections
rocher, pate de fruits, financier, macaron