

# blue water cafe

## Reception

*(served by the dozen except seafood tower)*

## OCEAN

### Seafood Towers

*oysters, prawns, seared red tuna, salmon tartare, jellyfish, scallop ceviche  
clams and mussels, spicy tuna roll, fresh crab meat roll 126.00*

### Dungeness Crab

*wrapped in rice paper, lemon grass, ginger and chili sauce 50.00*

### Matjes Herring Sandwich

*creme fraiche, apples, coriander and red onions 42.00*

### Smoked Salmon Mousse

*pumpnickel, grapes, capers and dill 48.00*

### Big Eye Tuna Tartar

*avocado, black sesame and seaweed cone 55.00*

### Sushi Roll Platter

*selection of sushi rolls 54.50 / 26 pieces*

### Fresh Oyster Selection

*thyme, shallot and red wine mignonette 42.00*

### Bacalau Fritters

*roasted red pepper and basil sauce 45.00*

### Grilled Pacific Octopus

*watercress, cucumber yogurt, cumin wrap 42.00*

## LAND

### Duck Prosciutto

*garnet beet tartar, black truffle vinaigrette 45.00*

### Curry Chicken Roll

*peanut sauce 42.00*

### Roasted Beef Tenderloin

*arugula, parmesan, balsamic reduction 55.00*

## GARDEN

### Goat Cheese Crostini

*sundried tomato and black olive tapenade 40.00*

### Spinach + Ricotta Frittata

*pine nuts, parmesan, salsa verde 40.00*

### Caramelized Onion Tart

*chanterelle mushrooms, roasted bell pepper 40.00*

## DESSERT

### Petit Fours

*selection of hand-crafted mignardises 24.00*

# blue water cafe

62.50

## FIRST PLATES

### Seasonal Greens Salad

*beet and elderberry jelly, quince vinaigrette  
with poppy seeds*

### Roasted Carrot Soup

*tamarind crumble, marcona almonds  
citrus creme fraiche*

## PRINCIPAL PLATES

### Arctic Char

*braised leeks, fennel, wakame seaweed  
lemon beurre blanc with pearl couscous*

### Pork Tenderloin

*fingerling potatoes, pearl onion, cauliflower  
Nigella seeds, purple mustard jus*

### Caramelized Carrot + Green Pea Barley Risotto

*passionfruit, carrot top and hazelnut pesto*

## DESSERT

### Sorbet

*churned daily in house*

### Warm Dark Cuban Chocolate Cake

*brandy truffle center, vanilla ice cream*

# blue water cafe

78.50

## FIRST PLATES

### **Smoked Sockeye Salmon Terrine**

*golden caviar marinated in sake, green onion  
creme fraiche, pumpernickel, toasted filberts*

### **Seasonal Greens Salad**

*fresh ricotta crostini, beet and elderberry jelly  
quince vinaigrette with poppy seeds*

### **Roasted Carrot Soup**

*tamarind crumble, marcona almonds  
duck prosciutto, citrus creme fraiche*

## PRINCIPAL PLATES

### **Arctic Char**

*braised leeks, fennel, wakame seaweed, dungeness crab  
beurre blanc with salmon caviar and pearl couscous*

### **Alberta Beef Tenderloin**

*green beans, grape tomatoes, pearl onions  
roasted potato cake  
red wine jus with fresh thyme and shallots*

### **Caramelized Carrot + Green Pea Barley Risotto**

*passionfruit, carrot top and hazelnut pesto*

## DESSERTS

### **Sorbet**

*churned daily in house*

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

*brandy truffle center, vanilla ice cream*

### **Pistachio Creme Brulee**

*silky chocolate mousse, apricot coulis*

*americano, espresso or loose leaf tea*

# blue water cafe

92.50

## FOR THE TABLE

### Seafood Tower

*a selection of oysters and sushi, prawns, salmon tartare  
seared red tuna, clams, mussels, scallop ceviche*

## PRINCIPAL PLATES

### West Coast Sablefish

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

### Alberta Beef Tenderloin

*green beans, grape tomatoes, pearl onions  
roasted potato cake  
red wine jus with fresh thyme and shallots*

### Caramelized Carrot + Green Pea Barley Risotto

*passionfruit, carrot top and hazelnut pesto*

## DESSERT

### Sorbet

*churned daily in house*

### Warm Dark Cuban Chocolate Cake

*brandy truffle center, vanilla ice cream*

### Pomegranate Panna Cotta

*passionfruit kiwi compote, vanilla chantilly cream,  
pomegranate gelato*

*americano, espresso or loose leaf tea*

# blue water cafe

104.50

## FOR THE TABLE

### Seafood Tower

*a selection of oysters and sushi, prawns, salmon tartare  
seared red tuna, clams, mussels, scallop ceviche*

## FIRST PLATES

### Dungeness Crab + Shrimp Cake

*arugula, avocado, harissa aioli*

### Seasonal Greens Salad

*fresh ricotta crostini, beet and elderberry jelly  
quince vinaigrette with poppy seeds*

### Roasted Carrot Soup

*tamarind crumble, marcona almonds  
duck prosciutto, citrus creme fraiche*

## PRINCIPAL PLATES

### Sturgeon

*pumpernickel crust, cauliflower puree  
golden chioggia beets, garnet beet agro dolce*

### Alberta Beef Tenderloin

*green beans, grape tomatoes, pearl onions  
roasted potato cake  
red wine jus with fresh thyme and shallots*

### Caramelized Carrot + Green Pea Barley Risotto

*passionfruit, carrot top and hazelnut pesto*

## DESSERTS

### Sorbet

*churned daily in house*

### Warm Dark Cuban Chocolate Cake

*brandy truffle center, vanilla ice cream*

### Greek Yoghurt Mascarpone Cheesecake

*fresh raspberries, vanilla meringue, raspberry gelato*

*americano, espresso or loose leaf tea*

# blue water cafe

115

## FOR THE TABLE

### **Sushi Platters**

*a selection of sashimi, nigiri and sushi roll*

## FIRST PLATES

### **BC Tasting Plate**

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

### **Oysters + Caviar**

*variety of six oysters on the half shell  
caviar, ponzu sauce*

### **Pan Seared Duck Foie Gras**

*frisee, toasted brioche, honey blackberry reduction*

## PRINCIPAL PLATES

### **Yukon Arctic Char**

*braised leeks, fennel, wakame seaweed, lemon  
beurre blanc with pearl pasta and trout caviar*

### **Maritimes Lobster**

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

### **Kobe Style Shortribs**

*braised in coffee ancho chile sauce, celery, baby carrots  
spinach, celeriac puree, fresh horseradish gremolata*

## DESSERT

### **Tasting Plate**

*platter with three assorted desserts*

### **Petits Fours**

*americano, espresso or loose leaf tea*

*pre-selection is required*