

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

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FIRST PLATES

Smoked Sockeye Salmon Terrine

watercress, green apple, pumpernickel, dill, whipped horseradish ricotta

Seasonal Mixed Greens

*blueberries, shaved fennel, pistachio crumble
elderflower pink peppercorn dressing*

Carrot Soup

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

PRINCIPAL PLATES

Arctic Char

leeks, fennel, dungeness crab, couscous, white wine sauce

Alberta Beef Tenderloin

*broccolini, grape tomatoes, roasted potato cake
cippolini onions, bordelaise sauce with fresh thyme*

Canneloni with Carrot 'Chorizo'

*zucchini ribbons, broccolini, arugula,
sauteed mushrooms pumpkin seed pesto, roasted tomato sauce*

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

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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

*broccolini, grape tomatoes, roasted potato cake
cippolini onions, bordelaise sauce with fresh thyme*

Canneloni with Carrot 'Chorizo'

*zucchini ribbons, broccolini, arugula,
sauteed mushrooms pumpkin seed pesto, roasted tomato sauce*

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Lime Panna Cotta

mango compote and mango spice gelato

blue water cafe

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 Cake

avocado crema, baby arugula, harissa aioli

Seasonal Mixed Greens

*blueberries, shaved fennel, pistachio crumble
elderflower pink peppercorn dressing*

Carrot Soup

tamarind crumble, duck prosciutto, marcona almonds, citrus crème fraîche

PRINCIPAL PLATES

West Coast Sablefish

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

Alberta Beef Tenderloin

*broccolini, grape tomatoes, roasted potato cake
pearl onions, bordelaise sauce with fresh thyme*

Canneloni with Carrot ‘Chorizo’

*zucchini ribbons, broccolini, arugula,
sauteed mushrooms pumpkin seed pesto, roasted tomato sauce*

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

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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
ikura, ponzu sauce*

Pan Seared Duck Foie Gras

brioche, frisee endive, blackberries, honey balsamic reduction

PRINCIPAL PLATES

Arctic Char

leeks, fennel, dungeness crab, couscous, white wine sauce

Maritimes Lobster

seasonal vegetables, crushed potatoes, butter nage

Kobe Style Shortribs

roasted carrots, parsnip puree, anjou pear, coffee ancho chili demi glaze

DESSERT

Tasting Plate

platter with three assorted desserts

Petits Fours

americano, espresso or loose leaf tea

123.50