

blue water cafe

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*

Winter Squash + Pearl Barley Risotto

roasted pear, hazelnuts, puffed parmesan, baby kale

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

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*

Winter Squash + Pearl Barley Risotto

roasted pear, hazelnuts, puffed parmesan, baby kale

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Black Treacle Panna Cotta

pear cranberry compote, chocolate molasses gelato

americano, espresso or loose leaf tea

99.50

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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*

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 fraiche

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*

Winter Squash + Pearl Barley Risotto

roasted pear, hazelnuts, puffed parmesan, baby kale

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

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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, white wine nage

Kobe Style Shortribs

brussels sprouts, 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