

# 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*

### **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*

# 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*

### **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 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  
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*

# blue water cafe

## 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, 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 pear and carrot, green beans, hazelnut gremolata, parsnip puree  
coffee ancho chili demi glace*

## DESSERT

### **Tasting Plate**

*platter with three assorted desserts*

### **Petits Fours**

*americano, espresso or loose leaf tea*

**123.50**

*please note: a pre-order is required for groups of 20 or more*

# blue water cafe

## 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 + Ikura**

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

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

*brioche, blackberries, honey balsamic reduction*

## PRINCIPAL PLATES

### **Arctic Char**

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

### **Maritimes Lobster Tail**

*seasonal vegetables, crushed potatoes, butter nage*

### **Kobe Style Shortribs**

*roasted pear and carrot, green beans, hazelnut gremolata, parsnip puree  
coffee ancho chili demi glace*

## DESSERT

### **Tasting Plate**

*platter with three assorted desserts*

### **Petits Fours**

**123.50**

*please note: a pre-order is required for groups of 20 or more*