

# blue water cafe

## 5-COURSE PRIX FIXE MENU \$49

- *wine pairings available* -

*to start*

### Roasted Carrot Soup

bay scallop brochette, candied ginger and citrus cream

*appetizer*

### Winter Greens

fennel, persimmon, red beet, cranberries, savoury granola, elderflower vinaigrette

### Smoked Duck Breast Salad

baby kale, celery, pomegranate, celery, candied pecans, hazelnut vinaigrette

### Nordic Shrimp 'Smorrebrod'

sour cream, green apple, red onion, cucumber, dill, watercress, pumpernickel rye

### Nanami Negitoro

albacore toro, avocado, green onion, crispy nori tempura  
soy ginger dressing with sesame

*mid-course*

### Savoury Parmesan Gougère

white truffle and portobello mushroom mornay sauce

*main*

### Blackened Ahi Tuna

coconut rice with roasted winter squash, charred kale sprouts  
grilled pineapple salsa, green thai curry sauce

### Nigiri Sushi Platter

7 pieces assorted nigiri (15 supplement)

### Grilled Lamb Chops

roasted garlic mashed potatoes, braised carrots, carrot top chimichurri  
bordelaise sauce with winter savoury

### Peperonata + Panisse

calabrian bell pepper and tomato stew, chickpea fritter, broccolini, salsa verde

*dessert*

### Tarte aux Pommes

caramel sauce, crème fraîche ice cream

### Warm Valrhona Chocolate Cake

vanilla ice cream, caramel sauce

### Little Sweets

assorted pastries & confections