

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

pumpernickel, 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 44.50 / 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

Seasonal Greens Salad

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

Roasted Carrot Soup

*tamarind crumble, marcona almonds
citrus creme fraiche*

PRINCIPAL PLATE

Arctic Char

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

Pork Tenderloin

*fingerling potatoes, pearl onions, cauliflower
nigella seeds, purple mustard jus*

Pearl Barley + Abalone Mushroom Risotto

artichokes, goat cheese, madeira reduction

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

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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*

Pearl Barley + Abalone Mushroom Risotto

artichokes, goat cheese, madeira reduction

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Maple Bourbon Creme Brulee

cream cheese gelato, toasted pecan shortbread

americano, espresso or loose leaf tea

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FOR THE TABLE

Seafood Tower

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

PRINCIPAL PLATE

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*

Barley Risotto with Abalone Mushrooms

artichokes, goat cheese, madeira reduction

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

“Black Forest” Panna Cotta

morello cherry compote with brandy, vanilla chantilly

americano, espresso or loose leaf tea

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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 + 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

White Sturgeon

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

Alberta Beef Tenderloin

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

Barley Risotto + Abalone Mushrooms

artichokes, goat cheese, madeira reduction

DESSERT

Sorbet

churned daily in house

Warm Dark Cuban Chocolate Cake

brandy truffle center, vanilla ice cream

Cassis + Yuzu Cheesecake

*Black currant macaron, poached strawberries
Chantilly with nougatine*

americano, espresso or loose leaf tea

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FOR THE TABLE

Sushi Platters

a selection of sashimi, nigiri and sushi roll

FIRST PLATE

BC Tasting Plate

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

Oysters and Caviar

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

Pan Seared Duck Foie Gras

frisee, toasted brioche, honey blackberry reduction

PRINCIPAL PLATE

Yukon Arctic Char

*braised leeks, fennel, wakame seaweed, lemon
beurre blanc with pearl pasta and salmon 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
celeriac puree, fresh horseradish gremolata*

DESSERT

Tasting Plate

platter with three assorted desserts

Petits Fours

americano, espresso or loose leaf tea