

# 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 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*

# blue water cafe

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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*

### **Caramelized Carrot + Green Pea Barley Risotto**

*passionfruit, carrot top and hazelnut pesto*

## 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*

### **Caramelized Carrot + Green Pea Barley Risotto**

*passionfruit, carrot top and hazelnut pesto*

## DESSERT

### **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

92.50

## 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*

### Caramelized Carrot + Green Pea Barley Risotto

*passionfruit, carrot top and hazelnut pesto*

## 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

*pumpernickel 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*

### Caramelized Carrot + Green Pea Barley Risotto

*passionfruit, carrot top and hazelnut pesto*

## DESSERT

### Sorbet

*churned daily in house*

### Warm Dark Cuban Chocolate Cake

*brandy truffle center, vanilla ice cream*

### Vanilla Yoghurt Cheesecake

*sable cookie, roasted pineapple-mango compote, mango 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 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*