



blue water cafe
+ raw bar

RECEPTION

SWIMMING SCALLOPS

ALBACORE TUNA RILLETES WITH CORN PUREE

NV HENRIOT BLANC DE BLANCS BRUT, CHAMPAGNE

DINNER

COLD POACHED SOCKEYE SALMON

quinoa salad with heirloom tomato, watercress salsa verde

2007 TABLAS CREEK ESPRIT DE BEUCASTEL BLANC, PASO ROBLES

PAN ROASTED HALIBUT

kohlrabi, green peas, cucumber, lobster nage

2009 MEYER FAMILY VINEYARDS CHARDONNAY MCLEAN CREEK ROAD VINEYARD,
OKANAGAN VALLEY VQA

BROILED SABLEFISH

summer beans, crispy shallots, okanagan cherry + beet reduction

1998 JOSEPH DROUHIN CHARMES-CHAMBERTIN, GRAND CRU, CÔTE DE NUITS

BRAISED BEEF SHORTRIBS

chiliwack corn, baby carrots, chanterelle mushrooms, ancho chili sauce

2004 E. GUIGAL CÔTE-RÔTIE CHÂTEAU D'AMPUIS, NORTHERN RHONE

KALAMANSI CHEESECAKE

almond macaroon, plum compote

1999 CHÂTEAU SUDIRAUT 1ER CRU CLASSÉ, SAUTERNES

EXECUTIVE CHEF FRANK PABST
BLUE WATER CAFE + RAW BAR
VANCOUVER BC
SEPTEMBER 12 2012



IW&FS 2012
VANCOUVER
INTERNATIONAL
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Culinary Crossroads...

