

BLUE ON WATER

HOTEL · RESTAURANT · BAR

EST. 2004

New Years Eve 2024

Amuse Bouche

*beetroot-cured salmon gravlax on a blini, champagne
crème fraîche, blackberry “caviar” and a fennel garnish.*

Starter

Pickled Beet Salad

*arugula, roasted walnuts, raisins, spiced carrot chips,
orange poppyseed dressing, whipped mascarpone yogurt*

Seafood Chowder

*cod, salmon, mussels, root
vegetables, bacon, white wine cream*

Pan-Seared Smoked Scallops

oyster broth, nori & chili sauce, parmesan breadcrumbs

Crispy Pork Belly

popcorn risotto, jalapeño jam, truffle oil, and parmesan crisps

Beef Tartare

*local wild mushrooms, fermented blueberry balsamic reduction,
carrot chips, toasted sourdough, bone marrow aioli, yuzu*

Braised Beef Cheek

*red wine sauce, turnip “pappardelle”, green peas,
garlic crostini, crispy onions*

Main Course

Steelhead Trout

*crispy skin, dill pepper sauce, gnocchi, crispy kale,
confit lemon & yuzu honey dressing.*

Chicken Breast

black garlic orzo, wild mushrooms, crispy pancetta, smoked parmesan sauce.

Seafood Pasta

*shrimp, scallops, mussels, smoked parmesan cream sauce,
pesto, cherry tomato, confit lemon, kale, parmesan chips*

Seared Duck Breast

*red wine cherry reduction, carrot purée, potato crumble,
confit orange, arugula, brocolini*

Crusted Rack of Lamb

winter harvest pave, mushroom peppercorn jus, and grilled leek

Dessert

Tiramisu

espresso gel, honeycomb, dark chocolate shavings.

Vanilla Champagne Tart

pickled grapes, raspberry chantilly cream, grapefruit & mint coulis.

**** Menu items are subject to change due to supplier availability ****