

# Dine Out 2018

## Blue Canoe Waterfront Restaurant

please select one appetizer, entrée & dessert  
from the categories below:  
~ \$40 excluding taxes & gratuity ~

### appetizers

#### grilled vegetable tower (v) (gf)

fire roasted vegetables, snow goat cheese, micro greens,  
balsamic glaze, chive oil

*suggested wine pairings: rose, gamay noir*

#### jerk & maple braised pork belly

baked parmesan & herb polenta,  
spiced cinzano glaze

*suggested wine pairings: syrah, gamay noir*

#### canoe signature seafood chowder

wild salmon, cod, mussels, clams, shrimp

*suggested wine pairing: chardonnay*

### entrées

#### pacific rim paella

spanish style saffron rice, spicy chorizo, chicken,  
mussels, clams, argentinian red shrimp

*suggested wine pairings: rose, syrah, gamay noir*

#### cherry braised boneless short rib

buttermilk yukon gold mash,  
market select vegetables

*suggested wine pairings: cabernet franc, syrah*

#### parchment baked wild bc salmon "en papillote" (gf)

market select vegetables, fingerling potatoes,  
3 citrus compound butter

*suggested wine pairing: chardonnay*

#### vegetarian strudel in crispy filo (v)

quinoa, couscous, mushrooms, fire roasted vegetables,  
butternut squash risotto, tomato pesto ragout

*suggested wine pairings: pinot gris, chardonnay*

### dessert

warm apple tart à la mode (v)

chai tea crème brûlée (v) (gf)

### dine out feature wines

we are pleased to feature wines from  
two outstanding okanagan wineries:

---

#### ***bordertown vineyards and estate winery*** & ***volcanic hills estate winery***

---

#### feature wine pricing

**6oz glass \$9**

**9oz glass \$13 ½**

tasting notes are below  
food pairings are noted to the left  
below each menu item

#### **bordertown chardonnay**

ripe, honeyed and tropical with pineapple,  
melon and peach with a hint of butter

#### **bordertown cabernet franc**

full bodied with cherry, berries, tobacco,  
green pepper and spice, with a hint of mint

#### **bordertown cabernet franc rose**

crisp and dry with ripe melon,  
strawberries and watermelon

#### **volcanic hills gamay noir**

cherry, plum and spice with pepper, smoke,  
chocolate and vanilla.  
fresh and bright

#### **volcanic hills pinot gris**

off dry with aromas of pear and pineapple  
with tropical peach and a citrus finish.  
unoaked

#### **volcanic hills syrah**

aromas of cherry, peppercorn,  
mocha and oak with rich, juicy flavours of  
red and dark berries

(v)= vegetarian (gf) = gluten free