

dine out 2020

blue canoe waterfront restaurant

~ friday, january 17th through sunday, february 2nd ~

please select one appetizer, entrée & dessert from the categories below:
~ \$35 excluding taxes & gratuity ~

appetizers

canoe signature seafood chowder

sockeye salmon + cod + mussels + clams + shrimp

suggested wine pairing: viognier

lemon garlic scallop & prawn sauté (gf)

wild mushroom risotto + pea shoots

suggested wine pairings: viognier, pinot gris

roasted red & golden beet salad (gf)

goat cheese + toasted walnuts + baby kale + arugula

+ radicchio + mizuna + lollo rossa + avocado

+ balsamic-maple vinaigrette

suggested wine pairings: riesling,

viognier, pinot noir



entrées

braised short rib (gf)

chipotle demi-glace + roasted garlic potato purée
+ thyme roasted rainbow carrots & asparagus

suggested wine pairing: syrah

citrus crusted arctic char

herb risotto + baby kale & arugula + bean sauté
+ blood orange beurre blanc

suggested wine pairings: viognier, riesling

crispy sockeye salmon (gf)

leek & caramelized onion potato pavé

+ gai lan with tomato chili emulsion

suggested wine pairings: pinot gris, pinot noir

linguine arrabbiata (v)

tomato + pickled cherry peppers + chili + garlic + basil

suggested wine pairing: pinot gris

dessert

truffle chocolate cake + chantilly cream

panna cotta + wild berry compote

dine out feature wines

we are pleased to feature wines from the okanagan's

moraine estate winery

feature wine pricing

6oz glass \$8

9oz glass \$12

bottle \$32

pinot gris

apricot, lemon, orchard fruit,
floral with bright acidity

riesling

lightly floral
with green apple,
fresh citrus, lime

viognier

richly textured with white peach,
grilled apricot, jasmine
& lemon zest

syrah

blackberry, blueberry,
violet, rosemary & tobacco,
soft, juicy tannins

pinot noir

cherry, violet & rose petal,
light toasty oak



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(v)= vegetarian (gf) = gluten free