




# new year's eve 2019

## blue canoe waterfront restaurant

### appetizers

 **filo wrapped seafood strudel \$17.95**

halibut + prawns + shrimp + rock crab + sockeye salmon  
+ baby spinach + pea shoots + saffron cream sauce

 **maple sake sablefish \$23.95**

lemongrass crusted ramen + miso shimeji broth

 **prawn & scallop saganaki \$15.95**

ouzo + feta + chili + tomato + parsley + grilled focaccia crostini

*note: (gf) without crostini*

### entrées

**rock lobster & top sirloin steak (gf) \$46.95**

gouda hash-brown + baby spinach & kale  
+ rainbow thyme carrots + cabernet reduction

 **sockeye salmon + arctic char**

**+ prawn seafood trilogy (gf) \$35.95**

herb risotto + baby kale & green bean sauté  
+ champagne caviar beurre blanc

### dessert

**baklava cheesecake + pomegranate reduction \$7.95**

**panna cotta + mixed berry compote \$6.95**



Recommended by the Vancouver Aquarium as an ocean-friendly seafood choice.

(v)= vegetarian (gf) = gluten free

Blue Canoe is pleased to offer a variety of gluten free options. However, we are not a gluten free restaurant, and cannot guarantee that cross contamination will never occur. In particular, any deep fried items that are listed as gluten free will be free of gluten-containing items as ingredients, but may be cross contaminated through the cooking process.