



Rockwater Dinner Menu

Appetizers

Soup

cauliflower puree, white truffle oil, chive \$8.00

Albacore Tuna

seared loin, tartar, crisp capers, crème fraiche \$11.00

Rockwater Bouillabaisse

fresh wild local fish and shellfish spiced with mild red chilies \$10.00 / \$20.00

Wild Boar

braised belly, crab apple-soy gastric, frenched brioche \$10.00

Fraser Valley Duck

confit leg chevre crepe, hot smoked sausage, blood orange \$11.00

Cheese

baked goat's cheese croquette, hazelnut praline butter, balsamic reduction, grilled foccacia \$11.00

Mimosa Salad

butter lettuce, champagne vinaigrette, sieved hen's egg \$9.00

Main Course

Alaskan Black Cod

smoked filet-crisp panko seared, soba noodles, ginger-soy broth, bok choy, enoki mushrooms \$27.00

Angus Beef Tenderloin

crème fraiche-chive mash, braised short rib, stilton terrine, braised endive, glace \$31.00

Applewood Smoked Pork Tenderloin

risotto, wild mushrooms, mascarpone, bell peppers, jus \$25.00

Free Range Organic Chicken

slow-basted breast, butter chicken sausage casoulet, spinach, chicken jus \$26.00

Paparadelle

grain-fed ox tail, tapenade, oven-dried tomato, monchego \$23.00

Wild Tiger Prawns

tapenade, oven-dried tomato, monchego \$28.00

Canadian Lamb

morrocan style braised shoulder, lentils, honey roasted baby carrots, jus \$30.00

Desserts

Crème Brulee

tahitian vanilla beans, sugar cookies \$8.00

Molten Chocolate Cake

white chocolate-white pepper ice cream, pineapple confit \$10.00

Tiramisu

dried cherry biscotti, sour cherry sauce \$9.00

Banana Toffee Bread

rum pecan ice cream \$9.00