

2019 National Client Protection Organization Dinner

Join us for dinner at the [blue water café](#),
Vancouver's definitive destination for seafood!

Friday, May 31, 2019

Mix and mingle from 6 p.m. Dinner starting at 7 p.m.

[blue water café](#)
1095 Hamilton Street
Vancouver, British Columbia

Cost of the dinner is \$65USD.

Purchase tickets at <https://www.ncpo.org/annual-meeting>

Or by mailing a check made payable to NCPO and in the amount of \$65USD to:

NCPO, Inc.
c/o Ruby Cochran
11 Blue Grass Road
Clementon, NJ 08021

blue water cafe

FIRST PLATES

Smoked Sockeye Salmon Terrine:

golden caviar marinated in sake,
green onion creme fraiche,
pumpernickel, toasted filberts

Seasonal Greens Salad: fresh ricotta
crostini, beet and elderberry jelly,
quince vinaigrette with poppy seeds

Roasted Carrot Soup: tamarind
crumble, marcona almonds, duck
prosciutto, citrus creme fraiche

PRINCIPAL PLATES

Arctic Char: braised leeks, fennel,
wakame seaweed, dungeness crab,
beurre blanc with salmon caviar and
pearl couscous

Alberta Beef Tenderloin: green beans,
grape tomatoes, pearl onions, roasted
potato cake

red wine jus with fresh thyme and
shallots

Caramelized Carrot + Green Pea

Barley Risotto:

passionfruit, carrot top and hazelnut
pesto

DESSERT

Sorbet: churned daily in
house

**Warm Dark Cuban Chocolate
Cake:** brandy truffle center,
vanilla ice cream

Pistachio Creme Brulee: silky
chocolate mousse, apricot
coulis

**americano, espresso or loose
leaf tea**

(Proposed Menu)