

V = VEGETARIAN
VG = VEGAN
GF = GLUTEN FREE
DF = DAIRY FREE

OPAL RESTAURANT

DINNER MENU

AUTUMN/WINTER 2023

SHARING + STARTERS

House Made Smoked Salmon/Ahi Tuna Loin Poke/Tiger Prawns – \$38 GF,DF
Lemon/ Capers/ Pickled Red Onion/ Cocktail Sauce

Artisan Cheese + Salumeria – 42 GF
Local Charcuterie/ Pate Maison/ Fine cheeses/ Pepper Jam/ Dried fruit + nuts / Rustic Crisps

Quebec Baked Brie + Mesclun Mixed Greens – \$30 V
Phyllo – Wrapped Brie/ Toasted Nuts/ Lingonberry/ Aged Balsamic/ Olive Vinaigrette

Pickled Beets Rondel with champagne Poached Pear \$18 GF, VG, DF
Organic Living lettuce/ Charred Lemon Vinaigrette/ Candied Walnuts

Oven Roasted Butternut Squash Soup – \$16 V, GF
Coconut Cream/ Drizzled with Sunflower Oil/ Micro Greens

MAINS

Chilean Sea Bass Fish - \$56 GF
Pan Seared/ Mushroom Arborio Saffron Risotto/ Tomato Bruschetta

Yuzu Panko Crusted Salmon - \$46 (GF Available)
Shrimp/ Scallops/ Clams/ Mussels/ Calamari/ Tagliatelle Pasta/ Cream Sauce

Local Center Cut Pork Chop - \$45 GF, DF
Caramelized Apples/ Maple Bacon Wrapped Tenderloin/ Cinnamon Apple Syrup Drizzle

Lamb Duo \$55 -GF,DF
Honey Grainy Dijon Crusted Rack of Lamb/ Port Wine Braised Lamb Shank Ragout

Alberta Beef Tenderloin - \$58 GF
With Slow Cooked Beef Short Ribs on Pave Potatoes/ Sautéed Wild Mushrooms/ Veal au Jus

Alberta Beef Rib Eye Steak \$55 GF,DF
Grass-fed 10oz /Portabella Mushrooms/ Sautéed Cherry Tomatoes/ Veal au Jus

Stuffed Cornish Game Hen Supreme - \$39 GF
Saskatoon Berry & Brie Stuffed/ Coq au Vin Rouge

WILD MUSHROOM RAVIOLI - 36 V
Roasted Vegetables/ Grana Padano / Tomato Sauce / White Truffle Oil

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE
18% GRATUITY ADDED TO ALL ROOM SERVICE ORDERS



AZURIDGE