

# DINNER *Menu*

\$ 125 per person

SHARING

*Appetizers*

## AMUSE -BOUCHE

### **Sea Food Platter** (GF, DF)

In House Made Smoked Salmon/Fresh Oyster/Prawns/Ahi Poke

### **Charcuterie Platter** (GF)

European Cheese/Air Dried Meats/Crackers/Dried Fruits/ Nuts/Preserved/Fruit Preserve

### **Vegetarian Platter** (GF, DF)

Butter Lettuce/Vegetables Crudites/Roast Artichokes/Marinated Olives & Assorted Pickles/Condiments/Sliced Bread

## PALATE CLEANSER

Passion Fruit/Raspberry

### **West Coast Fresh Halibut "Wellington"**

Shrimps/Scallops/Beurre Blanc

### **Pan Seared Fresh Arctic Char** (GF Available)

Olives/Artichoke's/Assorted Crustacean/Creamy Tagliatelle Pasta

### **Almonds Crusted chicken Supreme Wrapped with Crepe**

Basil Tomato Sauce

### **Herbs Crusted Rack of Lamb** (GF, DF)

Red Wine Braised Lamb Shank

### **Broiled Alberta Beef Tenderloin** (GF Available)

Veal Jus Braised Short Ribs on Brioche Stuffing/Mushrooms Ragout

## Vegetarian

Gnocchi/Ratatouill/Vegetables Tempura/Gyoza

MAIN

*Courses*



AZURIDGE

Say Yes to *Love*