

MENU

OPAL DINNER

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



SHARING + STARTERS

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

Artisan Cheese + Salumeria - GF available \$42
 Local Charcuterie / Fine cheeses / Dried fruit + nuts / Rustic crisps

Quebec Baked Brie + Organic Living Lettuce - V \$30
 Filo - wrapped Brie/ Toasted Almonds/ Cranberries/Rosemary Honey/ Champagne Vinaigrette

Crisp Kale and Romaine Lettuce with Parmesan (GF available) \$18
 Crispy Chickpeas & Capers / Caesar Dressing/ Croutons

Quinoa Salad with Organic Baby Lettuce GF \$18
 Dates/ Bell Pepper/ Shallots/ Fried Chick Peas/ Charred Lemon Vinaigrette

Roasted Tuscan Tomato Soup - V \$18
 Parmesan Crostini/ Drizzled with Elderberry Balsamic Reduction / Micro Greens



MAINS

West Coast Sable Fish - GF/DF \$46
 Pan Seared/Olive Tapenade/ Spinach/Tomato/ White Beans/ Fennel/Artichoke/ Saffron Fish Broth

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

Wild Boar Chop - GF/DF \$48
 Caramelized Apples / Wild Boar Bacon- Wrapped Tenderloin/ Saskatoon berry

Lamb Duo - GF/DF \$55
 Broiled Herbs and Honey Mustard Marinated Rack of Lamb/ Mediterranean Lamb Loin / Reduction au Jus/ Hummus

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

Parmesan Crusted Chicken Farci - GF \$39
 Brie + Prosciutto/ Cranberry/ Port Wine Au Jus

Wild Mushroom Ravioli - V \$36
 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

