

# OPAL RESTAURANT

## Dinner Menu

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### SHARING + STARTERS

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#### **AZURIDGE FISH + GAME SLATE | GF | 38**

house-smoked salmon & hamachi | terrine of wild boar | house relish + preserves | assorted nuts | dried fruits

#### **ARTISAN CHEESE + SALUMERIA | GF | 40**

local charcuterie | fine cheeses | dried fruit + nuts | rustic crisps

#### **TRIO OF SEAFOOD | GF | 28**

king crab cake + jumbo scallop + tiger prawn | saffron risotto | citrus beurre blanc | green papaya slaw

#### **DUCK MAGRET | GF | 28**

yam hash brown | red wine poached figs | Grand Marnier duck jus

#### **BUTTERNUT SQUASH SOUP | GF | VG | 15**

roasted butternut squash | coconut | apple chutney | pumpkin seed oil

#### **BEEF CARPACCIO BOUQUET | V | 18**

baby mesclun greens | radish | cucumber | fennel | pistachio goat cheese | charred lemon vinaigrette

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### MAINS

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#### **ALASKAN SABLE FISH | GF | 45**

saffron paella | crustaceans + molluscs

#### **CHILEAN SEA BASS | GF | 55**

citrus herb crust | crustacean ragout | bruschetta beurre blanc

#### **RACK OF LAMB | GF | 52**

braised lamb Bourguignon | port wine lamb jus

#### **WILD BOAR CHOP | GF | 45**

caramelized apples | wild boar bacon-wrapped tenderloin | Saskatoon berries

#### **ALBERTA BEEF TENDERLOIN | 55**

beef short rib Wellington | vidalia onion | wild mushrooms | red wine demi-glace

#### **BLACKENED 10OZ RIB EYE | GF | 52**

heirloom tomatoes al fresco | grilled portobello | veal jus

#### **MACADAMIA CRUSTED CHICKEN SUPREME | GF | 38**

Brie + prosciutto + cranberry stuffing | green papaya slaw

#### **WILD MUSHROOM BARLEY RISOTTO | GF | V | 30**

chickpea battered vegetables | pumpkin seeds | grana padano | black truffle oil

V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

18% GRATUITY ADDED TO ALL ROOM SERVICE ORDERS



AZURIDGE