

# OPAL RESTAURANT

## DINNER MENU

---

### SHARING + STARTERS

**AHI TUNA NIÇOISE + SMOKED SALMON | GF | 38**

cherry tomatoes | potatoes | olives | white beans | tomato jelly | basil oil

**ARTISAN CHEESE + SALUMERIA | GFA | 45**

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

**BRUSCHETTA + GUACAMOLE | GFA/V | 18**

crostini | blini pancakes | crackers

**AZURIDGE BAKED BRIE | V | 18**

phyllo-wrapped Brie | toasted almonds | cranberries | rosemary honey | baguette

**MESCLUN GREENS + ARUGULA SALAD | GF/VG | 16**

strawberries | dried apricots | pickled red onion | toasted almonds | raspberry + Champagne vinaigrette

---

### MAINS

**HAWAIIAN MAHI MAHI | GF | 45**

macadamia crust | squid rings | pineapple salsa

**TOFINO HALIBUT | GF | 54**

yuzu glaze | jumbo scallop | citrus beurre blanc

**WEST COAST WILD SALMON | GF | 45**

prawns | artichokes | olive tapenade | shallots | beurre blanc

**WILD BOAR CHOP | GF | 45**

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

**SURF AND TURF | GF | 58**

Alberta beef tenderloin | lobster & scallop lollipop | Vidalia onion | wild mushrooms | red wine demi-glace

**CHICKEN SUPREME | GF | 38**

pistachio crust | Brie + prosciutto + cranberry stuffing | Madeira Wine Jus

**WILD MUSHROOM SAFFRON RISOTTO | GF/V | 30**

chickpea battered vegetable tempura | pumpkin seeds | grana padano | black truffle oil

V = VEGETARIAN | VG = VEGAN | GF/A = GLUTEN FREE/AVAILABLE

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

18% GRATUITY ADDED TO ALL ROOM SERVICE ORDERS



AZURIDGE