

OPAL Restaurant

DINNER

Appetizer

Truffle Scallop Napoleon | \$26

Prawn | saffron fennel | yuzu beurre blanc

Veal Tortellini | \$18

Herb cream sauce | tomato fondue | herb oil

Wagyu Steak Tartare | \$22

Mini arugula bouquet | Wagyu bresaola | quail egg

Champagne Butternut Squash Risotto | \$16

+ saffron pickled cauliflower

Wild Mushroom Bisque | \$15

Chanterelle olive tapenade

Market Green Salad | \$16

House pickled cucumber | beets | phylo wrapped Alberta goat cheese | grapeseed oil vinaigrette

Entrée

Sable + Salmon | \$38

Sesame seed crusted salmon | honey miso-glazed sablefish | bamboo leaf | yuzu beurre blanc | risotto | tempura sweet prawns

Seafood Pasta | \$38

Angel hair pasta | sautéed crustaceans | pesto cream | shrimp | tomato fondue

Chicken Supreme | \$36

Honey + lemon glazed | coq au vin rouge | candied turkey bacon | truffle mashed potatoes

Duck | \$38

Grand Marnier orange marinade | saucisson du canard | cherry glaze | fingerling potatoes

Beef Tenderloin | \$42

Cranberry beef short rib | blueberry scone | wild mushrooms

Wild Boar | \$38

Broiled boar chop | crispy boar belly | red currants | apple sauce | pont neuf potatoes

Bison + Venison | \$46

Slow oven-braised bison bourguignon | maple + juniper berry venison chop | Saskatoon berry cassis | truffle mashed potatoes

Duo of Lamb | \$42

Braised lamb shank | lamb saddle brochette | caramelized apple + raisin pudding

Alberta Elk | \$46

Elk tenderloin wellington | boar bacon wrapped elk meatloaf | blueberry gorgonzola | fondant potatoes

Roasted Kabocha Squash | \$32

Peruvian pepper gremolata | bean stew | fried lentils | coconut kefir lime sauce

Wine Pairing | \$100 per person