

OPAL RESTAURANT

Dinner Menu

STARTERS + SHAREABLES

ROCKY MOUNTAIN GAME + FISH PLATTER | 34

House-Smoked Salmon | Wild Boar Terrine | Preserves + Relishes | Pumpernickel

ARTISAN CHEESE + SALUMERIA | 32

Local Charcuterie | Fine Cheeses | Dried Fruit + Nuts | Rustic Crisps

OVEN ROASTED BUTTERNUT SQUASH SOUP | 14

Coconut Cream | Pumpkin Seed Oil Drizzle | Apple Chutney

TRUFFLE BURRATA SALAD | 17

Living Lettuce | Heirloom Tomatoes | Marinated Artichokes | Balsamic Reduction | Sundried Tomato Pesto | Toasted Pine Nuts

AUTUMN BEETS + ARUGULA | 15

Roasted Gold Beets | House-Pickled Red Beets | Air-Dried Beef | Goat Feta | Candied walnuts | Charred Lemon Vinaigrette

MAINS

PAN-SEARED SABLEFISH | 38

Alaskan King Crab Cake | Champagne Risotto | Lemon Olive Oil

DUCK TWO WAYS | 37

Confit Stuffed Leg with Cherries | Citrus Marinated Breast | Bean + Bacon Cassoulet

ALBERTA RACK OF LAMB | 46

Herb + Curry Mustard Crust | Venison Tenderloin Wellington | Saskatoon Berries

SURF + TURF | 48

Alberta Beef Filet Mignon | Wild Mushrooms | Scallop + Prawn 'Coquille St. Jacques'

SOUS-VIDE BEEF SHORT RIBS | 40

Wagyu Meatloaf | Braised Red Cabbage | Spätzle | Apple Chutney

SAFFRON VEGETABLE PAELLA | 30

Asparagus | Torched Peppers | Wild Mushrooms | Grilled Artichokes | Oven-Roasted Tomatoes | Hazelnut Oil | Manchego | Arugula

20% GRATUITY ADDED TO PARTIES OF 7 OR MORE

18% GRATUITY ADDED TO ALL ROOM SERVICE ORDERS