

Mother's Day Dinner

AT AZURIDGE

STARTERS + SHAREABLES

FISH PLATTER | GF | 36

House-smoked salmon | seafood escabeche | pickled red onion | capers | lettuce

ARTISAN CHEESE + SALUMERIA | 36

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

BRUSCHETTA SOUP | V + GF | 15

Orzo | grana padano crostini | basil pesto

QUINOA + ARUGULA SALAD | VG | 16

Strawberries | dried apricots | pickled red onion | toasted almonds | raspberry champagne vinaigrette

MAINS

PAN-SEARED HALIBUT | GF | 42

Crustacean ragout | vol-a-vent | green + red seaweed

MACADAMIA CRUSTED HAWAIIAN MAHI-MAHI | 36

Coconut calamari | grilled pineapple salsa | mango peppercorn sauce

BLACKENED 10OZ RIB EYE STEAK | GF | 50

Heirloom tomatoes al fresco | grilled portobello | veal jus

SURF & TURF | GF | 60

Beef tenderloin | lobster tail | candied bacon | Alberta whisky veal au jus + citrus beurre blanc

CHICKEN OSCAR | GF | 38

Chicken breast supreme | king crab cake | asparagus | béarnaise

SAFFRON VEGETABLE PAELLA | GF + V | 30

Asparagus | torched peppers | wild mushrooms | grilled artichokes | oven-roasted tomatoes | hazelnut oil | manchego | arugula

DESSERTS

GRAND MARNIER CRÈME BRULEE | GF | 15

Fresh Berries | chocolate dipped long stem strawberry

CHOCOLATE LAVA CAKE | GF | 15

Vanilla ice cream | chocolate dipped long stem strawberry

STRAWBERRY SHORTCAKE | 15

White chocolate ganache | strawberries



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