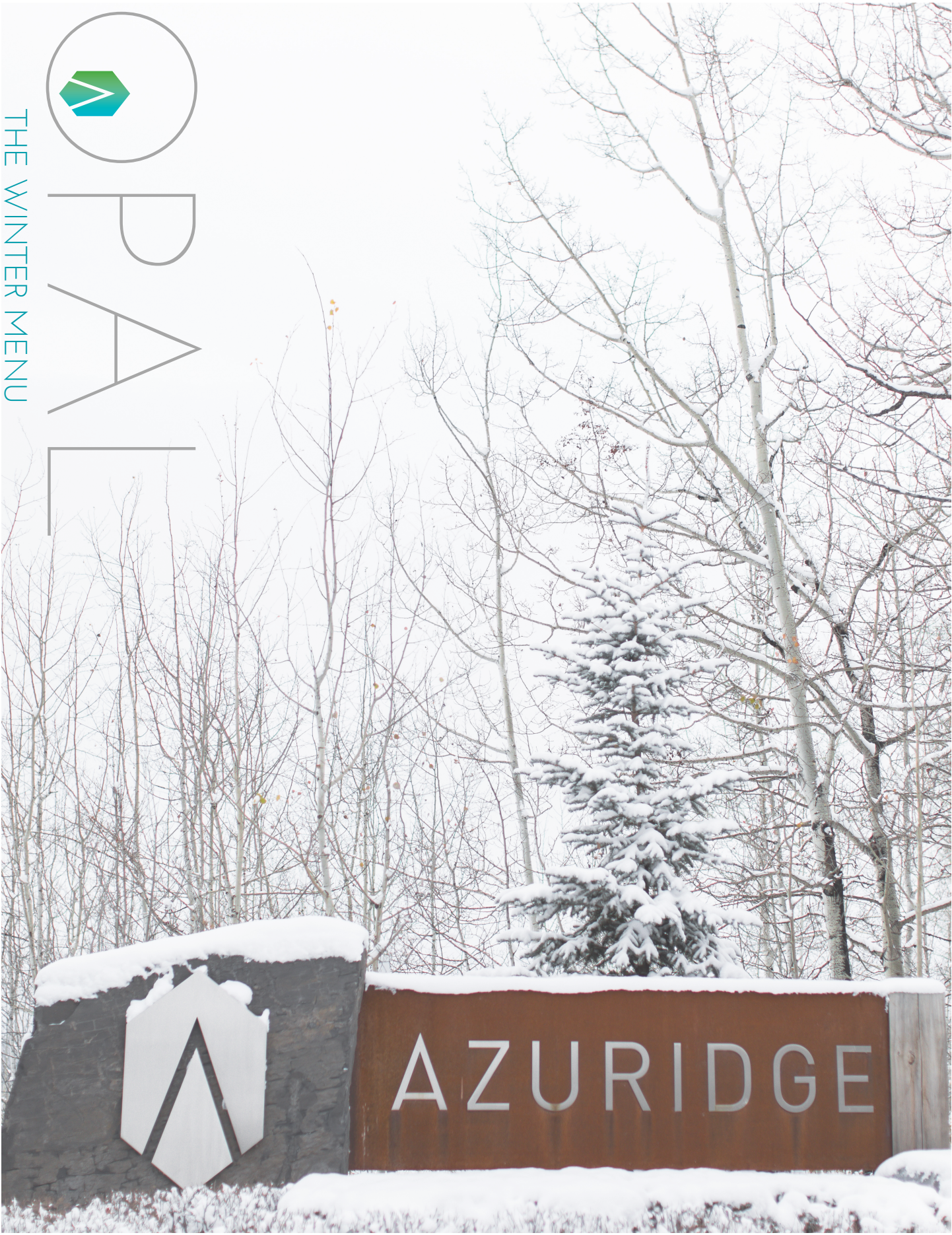




OPA
PALE

THE WINTER MENU



CELEBRATE THE MOMENTS OF THE SEASONS

DINNER MENU

FIRST COURSE

Fresh Seafood (GF, DF) \$38
House Made Smoked Salmon/Ahi Tuna Tataki/ East Coast Oyster/Tiger Prawns

East Coast Lobster Ravioli \$26
Burrata/Bruschetta/Beurre Blanc Sauce

Grilled Vegetables (GF, DF, VG) \$18
Squash/Sweet Peppers/Fennel and Seasonal Vegetables/Drizzled Olive Oil & Pine Nuts

Baked Brie in Phyllo Pastry (V) \$26
Wine Poached Pear/Baby Greens Bouquet/Balsamic Vinaigrette

Caramelized Onion Soup (V) \$18
Herbs Baguette/Shredded European Cheese au Gratin

MAIN COURSE

Macadamia Nut Crusted Hawaiian Mahi-Mahi (GF, DF) \$45
Scallop/ Tiger Prawns /Tropical Salsa

Pan Seared West Coast Fresh Halibut (GF) \$52
Crustaceans Saffron Paella

Panko Crusted Pork Chop Schnitzel \$48
Caramelized Apple/Red Wine Reduction Veal Au Jus

Mount Farm Broiled Bison Tenderloin (GF) \$75
Bison Meat Balls/ Shaved Parmesan

Grilled Alberta Beef Tenderloin (GF) \$75
Port Wine Braised Short Rib, Sautéed mushrooms

Grainy Honey Mustard Rack of Lamb (GF) \$70
Braised Lamb Shank Layered Potato Pave

Open Face Herbs breaded chicken Supreme (GF) \$45
Baked with Saskatoon Berry/ Prosciutto/Gruyere Chicken au Jus Reduction

Crispy Vegetables Tempura (V) \$38
Ratatouille in Vol Au Vent



THE WINTER MENU

PAVAL



AZURIDGE