



Upcoming Events and Holidays

Although we are closed all day Thanksgiving, we are open the night before and will be serving our regular menu, with many entrees well-suited to this time of year, such as our:

Honey Glazed Roasted Duck on Butternut Squash Risotto with Baby Roasted Root Vegetables and Port Wine Demi Glace.

We will be open all weekend after Thanksgiving, so if you miss us on Thanksgiving Eve, please join us then.

As for future Holidays, we are closed all day Christmas, however we always have a great celebration on Christmas Eve, the night before, featuring our regular menu and a special Christmas Eve Prix Fixe menu, which will be posted shortly. We fill up quickly for Christmas Eve, so if you'd like to join us, please give a call soon!

We also offer a fantastic New Year's Eve Celebration, and are now accepting reservations for that evening. If you would like to reserve a place on New Year's Eve, please email us from the Contact Page on our website, www.opalrestaurantandbar.com, or give us a call at 805-966-9676 and our Event Coordinator will get back to you within 24 hours.

Our New Year's Eve Program and menu are on the pages immediately following

**We hope to see you soon!
Richard and Tina
Partners, opal restaurant and bar**

opal restaurant and bar

NEW YEAR'S EVE PROGRAM 2018-2019

First Seating: Starts at 5:30, 6:00 or 6:15 and runs until 8:30 pm

First Seating includes:

- ◆ Four Course Menu with 2 tiers: one at \$80 and one at \$90
- ◆ (add \$20 to \$90 Menu for Lobster)
- ◆ One Glass of Michel Olivier Blanc De Blanc Cremant Sparkling
- ◆ 2 Drawings for a \$50 certificate to opal restaurant and bar
- ◆ Party favors:
 - *opal restaurant and bar Gold Leaf Champagne Glasses filled with chocolates to take home
 - *\$10 Gift certificate per person to use on your next visit

**** Tax and Gratuity not included in fixed price**

Second Seating: Starts at 8:30, 8:45 or 9:00 and runs until Midnight or....

Second Seating includes:

- ◆ Four Course Menu with 2 tiers: one at \$105 and one at \$115
- ◆ (add \$20 to \$115 Menu for Lobster)
- ◆ One Glass of Michel Olivier Blanc De Blanc Cremant Sparkling
- ◆ 2 Drawings for a \$75 and \$50 certificate to opal restaurant and bar
- ◆ Party favors:
 - *opal restaurant and bar Gold Leaf Champagne Glasses filled with chocolates to take home
 - *\$10 Gift certificate per person to use on your next visit
 - *Noise makers and party hats
- ◆ Live Band with "Donna Greene & The Roadhouse Daddies":
Dinner and Dancing Music

**** Tax and Gratuity not included in fixed price**

*****For those going to the Symphony we recommend the 5:30 seating**

We will require a credit card number with expiration date as a deposit

**Cancellations no later than Monday December 17 by 5pm
Please call us at 805-966-9676 to make reservations**

See New Year's Eve Menu on following page

We hope you will join us for our Spectacular Party!

opal restaurant and bar

Celebration 2018-19 New Years Eve

APPETIZERS

Vegetable Curry Puff Pastry Empanadas
With a Mild Jalapeno Cilantro Aioli

Shredded Phyllo Wrapped Tiger Prawns
With a Coconut Curry Sauce and a Asian Napa Cabbage Salad

Warm Duck Confit with Portobello Mushroom Ravioli
with Toasted Macadamia Nuts in a Sage Brown Butter Sauce

SOUP OR SALAD

Roasted Tomato Lobster Bisque
with a Jalapeno Cream Garnish

opal Mixed Gourmet Greens
With Candied Pecans, Sun-Dried Cranberries, Shaved Red Onion,
Butternut Squash "Croutons" and our Honey Pear Vinaigrette

MENU #1 ENTREES (\$80.00 Early Seating/105.00 Late Seating)

Wild Mushroom Stuffed Chicken with a Fresh Tarragon Lemon Butter Sauce
With Sauteed Fresh Shitake Mushrooms. and Capers
On Truffle Butter Whipped Yukon Gold Potatoes, with Fresh Seasonal Vegetables.

Paella...Fresh Steamed Mussels, Manila Clams, Tiger Prawns, Chicken, and Chorizo Sausage
On Saffron Rice with a Roasted Garlic and Herb Broth

Grilled Berkshire Farms "Kurobuta" Pork Loin on Asparagus Truffle Butter Sauce
With a Warm Mushroom Sweet Onion Relish and Whipped Yukon Gold Potatoes

Vegetable Napoleon
A Gorgonzola Potato Cake layered with Grilled Eggplant, Grilled Portobello Mushroom,
Sauteed Garlic Spinach and Grilled Polenta on a Roasted Tomato Sauce.

MENU #2 ENTREES (\$90.00 Early Seating/115.00 Late Seating)

Pan Seared Fresh Wild Salmon Filet on a Crispy Potato Crepe
With Sauteed Winter Vegetables, Wild Mushroom Marsala Cream Sauce.
Finished with a Roasted Corn and Wild Mushroom Salsa

Shredded Phyllo Wrapped Fresh Pacific Seabass Filet with Fresh Tropical Salsa
On a Champagne Caviar Beurre Blanc and Sun-Dried Cherry Couscous

Honey Glazed Roasted Duck on Butternut Squash Risotto
With Baby Roasted Root Vegetables and a Port Wine Demi Glace

Slow Roasted Braised Short Ribs with an Asian Pinot Noir Reduction
on Whipped Yukon Gold Potatoes with Sauteed Ruby Red Chard

Grilled Filet Mignon Capped with Gorgonzola and Portobello Mushroom
With Whipped Yukon Gold Potatoes and a Pancetta Cipolini Onion Sauce

Add 20.00 to 2nd Price Menu

Lemon Butter Grilled Maine Lobster and Pancetta Wrapped Tiger Prawns
With Baby Bok Choy, Whipped Yukon Gold Potatoes
and a Lemon Grass Chardonnay Beurre Blanc accented with a Cilantro Aioli

DESSERTS

"Like Water For Chocolate" Surprise
Callebaut Dark Chocolate, White Chocolate and a Fresh Raspberry Coulis

Sun-Dried Cherry and Apple Strudel
With our Vanilla Creme Anglaise and Caramel Cream Sauce

Tahitian Vanilla Bean Creme Brulee