



# Upcoming Events and Holidays

**opal restaurant and bar will be open  
our regular hours throughout the  
remainder of the holiday season,  
with the exception of December 31,  
the night of our annual New Year's Eve Bash.**

**On that evening, we will have  
2 seatings, a Prix Fixe menu,  
and a live band at the late seating.**

**We would love to have you join us,  
so please contact us soon  
if you would to make a reservation  
as we have just a few spaces left!**

**For details, see the following 2 pages.**

***Wishing you a holiday season full of light and love,  
and a healthy and happy New Year!***

***Tina and Richard,  
owners opal restaurant and bar***

# opal restaurant and bar

## NEW YEAR'S EVE PROGRAM 2024-25

### **First Seating:**

**Seatings at 5, 5:15, 5:30, 5:45 and 6pm, finishing by 8:30pm**

First Seating includes:

- ◆ Four Course Menu with 2 tiers: one at \$100 and one at \$110
  - ◆ (add \$15 to \$110 Menu for Ribeye)
  - ◆ 2 Drawings for a \$50 certificate to opal restaurant and bar
  - ◆ \*\$10 Gift certificate per person to use on your next visit
- \*\* Beverages, Tax, and Gratuity not included in fixed price**

*We are unable to offer shared dinners this evening. Thank you for understanding!*

### **Second Seating:**

**Seatings at 8:30, 8:45, 9, and 9:15pm, until Midnight or....**

Second Seating includes:

- ◆ Four Course Menu with 2 tiers: one at \$140 and one at \$150
  - ◆ (add \$15 to \$150 Menu for Ribeye)
  - ◆ 2 Drawings for a \$100 certificate to opal restaurant and bar
  - ◆ One Glass of J Laurens Cremant Sparkling Brut
  - ◆ Party favors:
  - ◆ \*\$10 Gift certificate per person to use on your next visit
  - ◆ \*Noise makers and party hats
  - ◆ Commemorative engraved Champagne glass to take home
  - ◆ Live Band with "Donna Greene & The Roadhouse Daddies":  
Dinner and Dancing Music
- \*\* Beverages, Tax, and Gratuity not included in fixed price**

**Cancellations no later than Monday December 23 by 5pm**

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

To make a reservation, Please call 805 966 9676 or reserve online  
under the "Reservations" tab on this website

**See New Year's Eve Menu on following page**

# opal restaurant and bar

## Celebration 2024-2025 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 Hazelnuts 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 (\$100.00 Early Seating/140.00 Late Seating)

#### **Grilled Chicken Breast and Wild Mushrooms with a Fresh Tarragon Lemon Beurre Blanc**

With Sauteed Fresh Shitake and Oyster Mushrooms.

On Truffle Butter Whipped Yukon Gold Potatoes, with Fresh Seasonal Vegetables.

#### **Paella...Fresh Steamed Mussels, Tiger Prawns, Chicken, and Chorizo Sausage**

On Saffron Rice with a Roasted Garlic and Herb Broth

#### **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 (\$110.00 Early Seating/150.00 Late Seating)

#### **Crispy Duck with a Green Peppercorn Demi Glace**

With Whipped Sweet Potatoes, and Baby Roasted Root Vegetables

#### **Hazelnut-Crusted Fresh Atlantic Halibut**

On an Orange Citrus Reduction with Basmati rice and a Fresh Tropical Fruit Salsa

#### **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

#### **Slow Roasted Short Ribs on a Chipotle Honey Adobo Sauce**

With a Roasted Corn Wild Mushroom Relish and Horseradish Whipped Yukon Gold Potatoes

#### **Grilled Filet Mignon Capped with Gorgonzola and Portobello Mushroom**

With Whipped Yukon Gold Potatoes and a Pancetta Cipollini Onion Sauce

#### **14 oz. grilled Ribeye Steak With Tuscan White Beans: Add \$15.00**

With a Roasted Garlic Herb Butter, and Sauteed Seasonal Vegetables

### DESSERTS

#### **"Like Water For Chocolate" Surprise**

Callebaut Dark Chocolate, White Chocolate and a Fresh Raspberry Coulis

#### **Opal's Organic Strawberry Cheesecake**

With a Vanilla Creme Anglaise and Fresh Berry Coulis

#### **Tahitian Vanilla Bean and Butterscotch Creme Brulee**

Lightly dusted with crumbled Candied Pecans

**20% Gratuity added to all checks this evening**