



Upcoming Events and Holidays

This Christmas Eve there will be 2 seatings:
The First seating is at 5:00, 5:30, or 6pm.
The Second Seating is at 7:30 or 8pm and later

We will be serving a Special Christmas Eve
Prix Fixe 3 Course Dinner
along with our regular menu.



We will also be offering a Special Menu
on New Year's Eve

Our Christmas Eve Menu and
New Year's Eve Program and Menu
appear on the pages following:

**opal restaurant and bar will be open
our regular hours throughout the holiday season,
with the exception of Christmas,
when we will be closed the entire day so that our staff
may celebrate the holiday with their families.**

We look forward to you joining us for dinner this holiday season!

Tina and Richard, owners

opal restaurant and bar



Christmas Eve 2024

Prix Fixe Menu 75.00

APPETIZER

opal Mixed Gourmet Greens

With Candied Pecans, Sun-Dried Cranberries, Shaved Red Onions,
Butternut Squash Croutons, and our Honey Pear Vinaigrette

Wild Mushroom Risotto Tiger Prawn Crabcake
with a Meyer Lemon Beurre Blanc

ENTREES

Slow Roasted Short Ribs on a Chipotle Honey Adobo Sauce
With a Roasted Corn Wild Mushroom Relish
and Horseradish Whipped Yukon Gold Potatoes

Hazelnut Crusted Fresh Atlantic Halibut
On an Orange Citrus Reduction with Basmati rice
and a Fresh Tropical Fruit Salsa

Vegetarian Options Available

DESSERT

Organic Cranberry Cheesecake with Fresh Berry Coulis

~Merry Christmas Eve~

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