



## Upcoming Events and Holidays

**Hello Everyone:**

**Valentine's Day will be here soon  
and we will be offering  
a special Prix Fixe Dinner  
with 3 seatings.**

**To book a reservation  
please visit our website  
[opalrestaurantandbar.com/reservations](http://opalrestaurantandbar.com/reservations)  
or call us at 805-966-9676**

**We look forward to having you join us!  
Richard and Tina  
owners, opal restaurant and bar**

# opal restaurant and bar VALENTINE'S DAY PROGRAM 2025

**On Friday February 14 we will be serving a 3 course Valentine's Day Prix Fixe menu & have 3 seatings available:**

**First Seating: 5-5:30 pm until 7:30 pm,  
5:45 until 7:45 and 6 pm until 8 pm.**

**Second Seating: 7:15-7:45 pm until 9:30 pm  
8/8:15 pm until 10:15pm**

**Third Seating: 9:15-9:45 pm, or 10 pm**

## **Includes:**

- ◆ **3 Course Menu with 2 tiers: \$79 and \$89**
- ◆ **Everyone receives a \$10 Gift certificate to use on your next visit.**
- ◆ **Complimentary Rose per couple**

**\*\* Beverages, Tax, & 20% Gratuity not included in fixed price**

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

**Cancellations no later than Friday February 7, 2025, by 4pm**

**To make a reservation, please call 805 966 9676 or reserve online under our "Reservations" tab on this website**

**See Valentine's Day menu on following page**

***Please join us for an elegant evening!***

# Valentine's Menu 2025

## APPETIZERS

Grilled Pears and Beets on Gourmet Greens  
with Candied Pecans, Gorgonzola and Our Honey Balsamic Vinaigrette

opal's Thai Curry Coconut Soup  
With Sautéed Ginger Shrimp

Duck Confit and Portobello Mushroom Ravioli  
With Toasted Hazelnuts and a Sage Brown Butter Sauce

Shredded Phyllo Wrapped Tiger Prawns  
Flash-Fried, with a Coconut Curry Sauce and Asian Napa Cabbage Salad

## ENTREES

\$ 79.00 Menu

Panezza Wrapped Wild Mushroom Stuffed Chicken Breast  
With Whipped Yukon Gold Potatoes, Sautéed Vegetables and a Wild Mushroom Marsala Sauce

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

Pazlla... Fresh Steamed Mussels, Tiger Prawns, Chicken and Chorizo Sausage  
On Saffron Rice with a Garlic Herb Broth

Vegetable Napolgon  
A Gorgonzola Potato Cake layered with Grilled Eggplant, Sautéed Garlic Spinach and Grilled Polenta  
On a Roasted Tomato Sauce and finished with Sautéed Wild Mushroom

## ENTREES

\$ 89.00 Menu

Fresh Alaskan Halibut with a Passion Fruit Beurre Blanc  
On a Lemon Herb Risotto and finished with a Grilled Fresh Pineapple Salsa

Almond Crusted Fresh Wild Salmon Filet with an Orange Ginger Cream Sauce  
On Caramelized Apple Orange Zest Basmati Rice and finished with a Fresh Mango Salsa

Searced Fresh Sea Scallops on a Sundried Cherry Cous Cous  
Sautéed Vegetables and a Caviar Champagne Beurre Blanc

Crispy Duck with a Green Peppercorn Demi Glace  
With Whipped Sweet Potatoes, and Baby Roasted Root Vegetables

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

14 oz. grilled Ribeye Steak With Tuscan White Beans: *Add \$15.00*  
With a Roasted Garlic Herb Butter, and Sautéed Seasonal Vegetables

## DESSERTS

"Like Water For Chocolate" Surprise

Meyer Lemon Tartlet with Lemon Sabayon Mousse and Fresh Berries

Organic Strawberry Cheesecake with a Fresh Berry Coulis

*20% Gratuity added to all checks this evening*

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