



Hello Everyone!

October is the month Santa Barbara celebrates art in all its manifestations and this month opal, as part of the ARTS District's third annual Fall event, is donating a portion of our sales to Pianos on State, a program allowing local artists to creatively re-envision and repaint pianos with whimsical designs, which are then placed throughout the downtown for ANYONE to play.

But of course, October is also the month that ends with what is probably the most fun holiday of the year, Halloween!

As always, at opal we take Halloween seriously, so this year we are upping the ante and adding a live band to the event, with local legends Leslie Lembo, George Friedenthal, & Donzell Davis providing the musical thrills.

**We will be serving our regular menu + seasonal specials, offering wickedly creative cocktails, with our staff in full costume- and YOU can join our costume contest... if you dare!
There will be a \$10 cover per person for those dining during the band's performance.**

So get ready for a spooky night of fun, fright & fantastic live music: Reserve your table before it's too late... people are dying to get in!

**And, Thanksgiving is just around the corner-
See the following pages for our Thanksgiving program and menu.**



Thanksgiving 2025

Come celebrate the holiday with us this Thanksgiving and enjoy a sumptuous 3 course Thanksgiving feast featuring an exciting mix of locals' favorites and opal specialties prepared just for this occasion.

*We have 3 seatings of 2 hours each:
First Seating: 1:30 pm and 2 pm
Second Seating: 3:45 pm and 4:15 pm
First Seating: 6 pm and 6:30 pm*

*For reservations please visit us at
www.opalrestaurantandbar.com/reservations
or call us at (805) 966-9676.*

*We will require a credit card number
as a deposit to hold the reservation.*

Cancellations no later than Friday November 21 by 5pm.

*We look forward to having you join us this Thanksgiving!
See menu on following page...*



opal restaurant and bar

Thanksgiving Menu 2025

\$89 per person

APPETIZERS

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

opal's Cream of Mushroom Soup
Infused with Marsala and Port Wines, and finished with a Sautéed Mushroom and Onion Garnish

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

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

ENTREES

opal's Roast Turkey Celebration (*Kid's selection: \$29*)
House-Roasted White and Dark Meat, Port wine Demi-glace, Mixed Berry compote,
Roasted Corn and Double Smoked Bacon Stuffing, and Butternut Squash Risotto

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

Fresh Chilean Scabass
On a Meyer Lemon Dill Beurre Blanc with Whipped Yukon Gold Potatoes and a Red Onion Capers Relish

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

Grilled Sustainably Farmed Fresh Salmon Fillet on a Homemade Crispy Potato Crepe
With a Wild Mushroom Madeira Cream Sauce and a Roasted Corn-Wild Mushroom Salsa

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

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

14 oz. grilled Ribeye Steak With Tuscan White Beans: *Add \$12.00*
With a Roasted Garlic Herb Butter, and Sautéed Seasonal Vegetables

Vegetable Napoleon
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

DESSERTS

Apple and Sundried Cherry Strudel with Caramel Sauce
Creme Brulee A l'Orange dusted with crumbled Hazelnuts
Pumpkin Cheesecake with a Tahitian Vanilla Creme Anglaise



20% Gratuity added to all checks
See server for kids' ala carte options

