



Upcoming Events and Holidays

Next up on our calendar is one of the most iconic of all Santa Barbara Events: The Santa Barbara International Film Festival, taking place from February 4 to February 14.

With most of the tribute events right next door at the Arlington Theatre, we urge you to book with us early if you plan to attend any of them!

Future events:

We also offer a fantastic Valentine's Day Celebration, with the restaurant romantically decorated, and a wonderful Prix Fixe Dinner. See the following pages for our Valentines Day Menu and Program.

Our UCSB Graduation menu program will also be available soon.

Please watch this space for updates.

We hope to see you soon!

opal restaurant and bar VALENTINE'S DAY PROGRAM 2026

On Saturday 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: \$85 and \$95**
- ◆ **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 Saturday 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 2026

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

\$ 85.00 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

\$ 95.00 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!