



Hello Everyone!

October is here and it is a great time at opal restaurant and bar, here in the ARTS District, for concerts, gallery openings, and more...

In fact this month has so many arts events, the Downtown Santa Barbara Improvement Association calls it ARTOBER, and while we are eager to share our participation in some of those events, we only have space to share our first October event here:

Coinciding with the annual Pianos on State project, the 6th annual MasqParade returns this Friday October 2, featuring 5 sets of masked performers giving 15 minutes performances at 5 of the Pianos on State. These performances start at 530 at the piano at the Arlington Theater, and opal is supporting the event by donating a dinner certificate to one lucky attendee at that performance. We hope to see you there!

And there is more to come, but we also know that holiday season is upon us, and many of you have been asking about Thanksgiving. So we have just opened up our Thanksgiving reservations!

The details of this year's menu and program are on the following pages.

Have a great holiday season, and we hope to see you soon!

Tina and Richard



Thanksgiving 2026

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

Third 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 20 by 5pm.

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



opal restaurant and bar

Thanksgiving Menu 2026

\$95 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 Seabass
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 Madgira 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 \$13.00*
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 Bean Creme Anglaise



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

