



## **Hello Everyone!**

**October is here and this month has so many arts events, the Downtown Santa Barbara Improvement Association calls it ARTOBER.**

**This year opal is participating by supporting the Santa Barbara Arts Collaborative, which is responsible for the wonderful Pianos on State project, where every year talented artists apply a whimsical artistic treatment to a number of colorfully painted pianos placed all around the downtown, for anyone to play.**

**But our next event coming up is Halloween, and opal is planning our annual bash, where staff will be in costume and often in character as well.**

**And we invite you to do the same and share an evening that is always a fun experience.**

**This year, for the second year in a row we will have live music with Leslie Lembo. This year it will be the the Ala Carte Trio:**

**Leslie, Henry Garrett and Jan Ingram.**

**Come join us!**

**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.**

**Our Thanksgiving reservations are open, and 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!***



# *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.*

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*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***

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*For reservations please visit us at  
[www.opalrestaurantandbar.com/reservations](http://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 Demiglace, 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*

