opal
restaurant & bar

Hello Everyone!

Holiday season is here and Thanksgiving is just around the corner. We are very nearly sold out for Thanksgiving, so please call for availability.

Following Thanksgiving is our very popular Christmas Eve dinner, with first seating reservations between 430 and 530 pm, and second seating reservations between 630 and 730 pm.

On Christmas Day, we are closed so that staff may spend the holiday with their families.

Lastly, we have our New Years Eve celebration, with 2 seatings, featuring live music at the 2nd seating, and a Special New Years Eve Prix Fixe menu.

Although there is still good availability for Christmas Eve and New Year's Eve, we are booking up quickly so we recommend making reservations now in order to reserve a seat at your preferred time.

See the following pages for details on Thanksgiving, our Christmas Eve Prix fixe menu, and New Year's Eve menu and Program

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

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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 Wins, and finished with a Sauteed 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 Caper 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 Filet 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 Filet 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 Sauteed Seasonal Vegetables

Vegetable Napoleon
A Gorgonzola Potato Cake layered with Grilled Eggplant, Sauteed Garlic Spinach and Grilled Polenta
On a Roasted Tomato Sauce and finished with Sauteed 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

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Christmas Eve 2026

Prix Fixe Menu 79.00

APPETIZER

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

Sauteed Spicy Tiger Shrimp on Spinach Raviolis
With a Pernod Tarragon Brown Butter Sauce

ENTREES

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

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

Vegetarian Options Available

DESSERT

Organic Cranberry Cheesecake with Fresh Berry Coulis

~Merry Christmas Eve~

opal restaurant and bar
NEW YEAR'S EVE PROGRAM 2026-27

First Seating:

Seatings at 5, 5:15, 5:30, 5:45 and 6pm, finishing by 8:30pm

First Seating includes:

- Four Course Menu with 2 tiers: one at $100 and one at $110
- (add $18 to $110 Menu for Ribeye)
- 2 Drawings for a $50 certificate to opal restaurant and bar
- *$10 Gift certificate per person to use on your next visit

*** Beverages, Tax, and Gratuity not included in fixed price*

We are unable to offer shared dinners this evening. Thank you for understanding!

Second Seating:

Seatings at 8:30, 8:45, 9, and 9:15pm, until Midnight or....

Second Seating includes:

- Four Course Menu with 2 tiers: one at $140 and one at $150
- (add $18 to $150 Menu for Ribeye)
- 2 Drawings for a $100 certificate to opal restaurant and bar
- One Glass of Roederer Estate Sparkling Brut
- Party favors:
- *$10 Gift certificate per person to use on your next visit
- *Noise makers and party hats
- Live Band with "Donna Greene & The Roadhouse Daddies": Dinner and Dancing Music

*** Beverages, Tax, and Gratuity not included in fixed price*

Cancellations no later than Thursday December 24 by 5pm

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

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

See New Year's Eve Menu on following page

opal restaurant and bar

Celebration 2026-2027 New Years Eve

APPETIZERS

Vegetable Curry Puff Pastry Empanadas
With a Mild Jalapeno Cilantro Aioli

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

Warm Duck Confit with Portobello Mushroom Ravioli
with Toasted Hazelnuts in a Sage Brown Butter Sauce

SOUP OR SALAD

Roasted Tomato Lobster Bisque
with a Jalapeno Cream Garnish

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

MENU #1 ENTREES ($100 Early Seating, $140.00 Late Seating)

Grilled Chicken Breast and Wild Mushrooms with a Fresh Tarragon Lemon Beurre Blanc
With Sauteed Fresh Shitake amd Oyster Mushrooms.
On Truffle Butter Whipped Yukon Gold Potatoes, with Fresh Seasonal Vegetables.

Paella…Fresh Steamed Mussels, Tiger Prawns, Chicken, and Chorizo Sausage
On Saffron Rice with a Roasted Garlic and Herb Broth

Vegetable Napoleon
A Gorgonzola Potato Cake layered with Grilled Eggplant, Grilled Portobello Mushroom,
Sauteed Garlic Spinach and Grilled Polenta on a Roasted Tomato Sauce.

MENU #2 ENTREES ($110 Early Seating, $150.00 Late Seating)

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

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

Pan Seared Fresh Wild Salmon Filet on a Crispy Potato Crepe
With Sauteed Winter Vegetables, Wild Mushroom Marsala Cream Sauce.
Finished with a Roasted Corn and Wild Mushroom Salsa

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

Grilled Filet Mignon Capped with Gorgonzola and Portobello Mushroom
With Whipped Yukon Gold Potatoes and a Pancetta Cipollini Onion Sauce

14 oz. grilled Ribeye Steak With Tuscan White Beans: *Add $18.00*
With a Roasted Garlic Herb Butter, and Sauteed Seasonal Vegetables

DESSERTS

"Like Water For Chocolate" Surprise
Callebaut Dark Chocolate, White Chocolate and a Fresh Raspberry Coulis

Opal's Organic Strawberry Cheesecake
With a Vanilla Creme Anglaise and Fresh Berry Coulis

Creme Brulee A l'Orange
Dusted with crumbled Hazelnuts

20% Gratuity added to all checks this evening