opal
restaurant & bar

Hello Everyone!

Holiday season is here and Thanksgiving is just around the corner.

Although we still have a few spots left at each seating, we are booking up quickly so we recommend making reservations now in order to reserve a seat at your preferred time!

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

And 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.

Details on our Christmas Eve Prix fixe menu, and New Year's Eve menu and Program will be posted soon, so stay tuned.

See the following pages for details on our Thanksgiving 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