



RESTAURANT WEEK

SIMPLE SUPPER

Our Simple Supper tasting menu makes it easy to experience Opal's coastal American cuisine. Order a main course of your choice and our chefs will do the rest. Some courses will be served family-style so we ask that everyone at the table participate.

A la carte options are available.

55 per person

roasted CAULIFLOWER salad
pomegranates, tahini, pickled shallots

LAMB BELLY CONFIT
+ grapefruit salad
lime yogurt, mint, pea tendrils

cacao RADIATORI PASTA
+ braised oxtail
toasted pinenuts, currants, parmesan reggiano

mussels + clams BOUILLABAISSE
polenta fritters, saffron aioli, roasted fennel

CHOICE OF MAIN COURSE

MAIN COURSES

poached COD filet *carrot top pesto, giardiniera, parmesan broth*

pan roasted sea SCALLOPS *grilled honey nut squash, granny smith apple, hazelnut caper brown butter*

pan seared rainbow TROUT filet *caramelized cauliflower, toasted almonds, black olive vinaigrette*

grilled CHICKEN paillard *cucumber, sunchokes, olives, mint cream*

tuscan kale RISOTTO *goat cheese, medjool dates, toasted walnuts*

smash BURGER *dill pickles, mac sauce, cheddar cheese*