

OPAL Restaurant

Dinner

APPETIZER

Tomato Bisque | \$15

With Floating Granola

Mixed Green Salad | \$16

Poached Anjou Pear | Pistachio Crusted Goat Cheese | Apple Syrup + Grape Seed Vinaigrette

Wild Boar Terrine De Maison | \$22

Prosciutto | Crostini | Preserves + Candied Walnuts

Halibut Tempura | \$38

Pineapple | Caper Remoulade | Pommes Frites

BBQ Salmon | \$40

Scallop | Shrimp | Chimichurri

ENTRÉE

Beef Short Ribs | \$38

Red Wine Braised | Wagyu Meat Balls | Romesco Sauce | Gorgonzola | Mashed Potato

Beef Tenderloin | \$55

East Coast Lobster Tail | Yukon Gold Potato Pavé

Vegetable Parcel | \$35

Arugula | Spinach | Sun-dried Tomato + Pine Nut in Philo Triangle

Wine Pairing | \$70/ person



AZURIDGE