

806 15TH
ST NW



OPALINE

BAR & BRASSERIE

Indulge in the Elegance of the French Riviera

LAFAYETTE
SQUARE



STARTERS

Truffle Fries (V)	14
Charcuterie Board	25
Chef's selection of meat & cheeses, honey comb, dried fruits, marcona almonds	
Olives & Almonds (V, GF)	10
Hand-cut Steak Tartare	19
caper, pickled shallot, cornichon, egg yolk emulsion, salt & vinegar gaufrette potato	
Parker House Rolls (V)	10
chipotle Caesar butter	
Fried Burrata (V)	18
shitake mushroom, zucchini, pickled pearl onion, pine nut, pesto cream	
Jumbo Shrimp Cocktail (GF)	25
lemon	
Charred Octopus (GF)	22
olive tapenade, fennel, baby fingerling potato, smoked tomato	

SOUP & SALADS

French Onion Soup	17
gruyère, crostini	
Classic Caesar (V)	17
garlic bread crumbs, parmesan, anchovies, creamy caesar	
Lobster Cobb (GF)	31
7 minute egg, tomato, pickled onion, avocado, corn, green goddess	
Beet Carpaccio	19
whipped goat cheese, cara cara orange, fresno pepper, pistachio	

DESSERTS

Home-made Gelato	12
espresso, chocolate, strawberry, vanilla	
Red Velvet Cake	12
cream cheese mousse, vanilla bean chip gelato, pecan crumble	
Croissant Bread Pudding	12
crème anglaise, shaved chocolate, raspberry	

HOMEMADE PASTA

*Experience the taste of the French Riviera with fresh, handcrafted pastas -
prepared daily by the culinary team.*

Short Rib Lasagna	36
vodka sauce, basil pesto	
Ricotta Gnocchi	29
hot Italian sausage, broccolini, sun-dried tomato cream	
Stuffed Pappardelle	39
Maine lobster, smoked cherry tomato, maitake mushroom, tarragon, sauce americaine	
Pappardelle	27
bolognese, burrata	
Spinach & Ricotta Ravioli	26
shiitake mushroom, pine nut, lemon brown butter	
Cacio e Pepe (V)	26
fettuccini, parmesan reggiano, black pepper	

Add
grilled chicken +8 grilled shrimp +12

MAINS

Steak Frites	51
12oz NY Strip, sauce Diane	
Free Range ½ Chicken	35
wild mushroom orzo, heirloom baby carrot, pearl onion, piccata sauce	
Mediterranean Branzino	42
butternut squash, shaved brussels sprouts, bacon lardon, smoked brown butter	
Atlantic Salmon	31
parsnip, beluga black lentil, kale, mustard jus	
Butternut Squash Risotto	25
wild mushrooms, mascarpone, parmesan, pepitas	
Opaline Burger	25
bacon jam, pickle, dijonnaise, cheddar, romaine	
Chicken Parmesan	35
fettuccini or pappardelle, vodka sauce, mozzarella	

SIDES

Crispy Brussels Sprouts root beer gastrique, bacon lardon, pickled onions	10
Sweet Potato Gratin roasted garlic cream, ginger snap crumble ...	10
Roasted Baby Carrots garlic confit aioli, za'atar	9
Wild Mushrooms marsala glaze	9
Grilled Broccolini garlic, lemon, chili flake	7

CHEFS: KEVIN LALLI + JAIME GONZALEZ

Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order.
All of our Lavazza Coffee and Metz Tea are sourced sustainably. Our fish is sourced thoughtfully and sustainably.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A 20% service charge will be added to all parties of 6 or more.

GF=Gluten Free V=Vegetarian

*No Substitutions