

OPALINE

BAR & BRASSERIE

LE GOÛTER \$49 per person

Assorted Seasonal Tea Sandwiches
heirloom tomato, cucumber, egg salad

Deviled Eggs with Trout Caviar

Holiday Eclair

Pumpkin Tartelette

French Macarons

Gingerbread Cookies

Cinnamon and Apple Muffin

Mini French Pastries

Selection of Metz Loose-Leaf Teas

Cream Earl Grey

Organic English Breakfast

Orange Pekoe

Organic Turmeric Ginger Peach

Japan Sencha Mikado

Organic Kyoto Cherry Rose

Organic Blue Nile Camomile

Lavazza French Press & other handcrafted coffee beverages available

LE GOÛTER REVISITÉ

Pumpkin Spiced Mezcal \$18

Reposado Tequila, Pumpkin Spice Infused Mezcal, Pure Cane Syrup, Fee Brother Whisky Barrel, Aged Bitters

Le Cocktail Café et Cognac \$19

Cognac, Kahlua, Frangelico, Espresso, Sugar, Whipped Cream

Smoked Cinnamon Apple \$19

Bourbon, Calvados, Honey Ginger, Goldshlager, Lemon, Cinnamon

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please advise the restaurant of any dietary restrictions and allergies when dining in or placing a carry out order.

Reservations required 24 hours prior