

# OPALINE

BAR & BRASSERIE

## Cheese & Charcuterie

### Daily Chef Selection

\$17 for cheese board

\$24 for mixed board

### Starters

#### Carrot Risotto

*roasted cippolinis, mascarpone cheese,  
parm froth*  
\$18

Entrée portion: \$25

#### French Onion Soup

*gruyère crostini*  
\$13

#### Garden Salade

*summer veggies, almonds, champagne  
dressing*  
\$14

#### Seasonal Tartine

*ratatouille tartine*  
\$16

#### Truffle Fries

*parmesan, fine herb*  
\$12

#### Wild Salmon Rillettes

*whipped chive crème, shallots, chopped  
eggs, toasted bread*  
\$16

#### Steak Tartare

*classic assortments, 63c egg yolk, grilled  
toast*  
\$23

### Entrées

#### Free Range Heritage Chicken

*whipped polenta, roasted onions, seared  
wild mushrooms*  
\$32

#### Whole Branzino

*creamed spinach, shaved veg, lemon oil*  
\$39

#### Steak & Béarnaise

*roseda farms 13oz NY strip*  
\$37

#### La Belle Farm Duck

*roasted beets, stewed fall berries*  
\$38

#### Opaline Burger

*caramelized onion, swiss, mayo*  
\$24  
add truffle fried egg +\$5

#### Seared Salmon

*potato ecrasse, lancaster farm glazed  
asparagus, trout roe béarnaise*  
\$29

### Dessert

#### Vanilla Crème Brûlée

\$14

#### Assorted French Macarons

\$8

#### Pot De Crème

\$10

#### Lemon Tart

\$14

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.  
All items are subject to availability