

Cheese & Charcuterie

Daily Chef Selection

\$17 for cheese board

\$24 for mixed board

Small Plates

Butternut Squash Risotto

fine herbs, parmesan cheese, butter

\$18

French Onion Soup

gruyère crostini

\$15

Salade Du Jardin

seasonal veggies, spring mix, champagne

vinaigrette

\$14

Truffle Fries

parmesan, fine herb

\$12

Herbes De Provence Chicken Wings

habanero aioli

\$18

Moroccan Spiced Olives

cumin, harissa, garlic, lemon

\$9

Duck Confit Spring Rolls

orange ginger soy dip

\$15

Large Plates

Free Range Heritage Chicken

creamy polenta, caramelized cipollini,

mushrooms, chicken jus

\$32

10oz New York Steak

haricot verts, toasted almond, brown

butter, tarragon reduction

\$44

Opaline Burger

mushrooms, caramelized onion, lettuce,

habanero aioli, french fries

\$24

add truffle fried egg +\$5

Seared Salmon

asparagus, herb smash potatoes, white

wine cream sauce

\$29

Pâtes Aux Fruits De Mer

pasta, mussel, shrimp, seafood white wine

cream sauce

\$37

Desserts

Vanilla Crème Brûlée

\$14

Assorted French Macarons

\$8

Chocolate Pot De Crème

\$12

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