

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

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

Vanilla Crêpes Cake

\$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