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OPALINE

BAR & BRASSERIE

LAFAYETTE
SQUARE
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Indulge in the Elegance of the French Riviera

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	18
smoked crème fraîche, quail yolk, sourdough toast points	
Focaccia Basket (V)	9
garlic confit butter	
Mozzarella Poppers (V)	14
marinara	
Jumbo Shrimp Cocktail (GF)	25
lemon	
Charred Octopus (GF)	22
heirloom potato, saffron aioli, warm chorizo vinaigrette	

SOUP & SALADS

French Onion Soup	15
gruyère, crostini	
Classic Caesar (V)	15
garlic bread crumbs, parmesan, creamy caesar	
Lobster Cobb (GF)	28
7 minute egg, tomato, pickled onion, avocado, corn, green goddess	
Roasted Baby Beets (V)	18
smoked pear, caña de cabra, fig, pistachio dust, blood orange vinaigrette	
grilled chicken +8 grilled shrimp +12	

DESSERTS

Home-made Gelato	12
espresso, chocolate, strawberry, vanilla	
Blueberry Peach Cobbler	10
vanilla gelato	
Vanilla Crème Brûlée (V, GF)	12

HOMEMADE PASTA

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

Short Rib Lasagna	35
vodka sauce, basil pesto	
Ricotta Gnocchi	26
hot Italian sausage, broccolini, sun-dried tomato cream	
Four Cheese Ravioli	24
parmesan, basil, spicy marinara	
Pappardelle	25
bolognese, burrata	
Cavatelli	26
shiitake mushrooms, meatballs, marsala cream	
Cacio e Pepe (V)	24
fettuccini, parmesan reggiano, black pepper	
add grilled chicken +8 add grilled shrimp +12	

MAINS

Steak Frites	51
12oz NY Strip, sauce Diane	
Wild Mushroom Rissoto	27
maitake, shiitake, oyster, mascarpone, black truffle butter	
Opaline Smash Burger	23
cherry pepper aioli, caramelized onion, cheddar cheese, fries add bacon +3	
Free Range ½ Chicken	33
wild mushroom, marble potatoes, madeira jus	
Salmon au Poirve	31
pomme pureé, heirloom cauliflower, cognac dijon cream	
Mediterranean Branzino	42
risotto style farro, sage brown butter, lemon	
Moules Frites	28
garlic, fennel, olive, white wine, roasted garlic aioli	

SIDES

Chicken Parmesan marinara, mozzarella	15
Crispy Brussels Sprouts sherry gastrique, pickled onion	7
Duck Fat Marble Potatoes chimichurri	8
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