

Opus Restaurant Week Menu

Appetizer (Pick One)

Beef Carpaccio
Horseradish cream, black olive caramel
(\$4 supplement)

Baby Mixed Greens
Fennel, sweet potato crouton, dry pear

Roasted Carrot Soup
Glazed young carrots, brioche, ginger cream

Bordelaise Risotto
Red wine risotto, sautéed bone marrow, parsley salad
(\$4 supplement)

Foie Gras Ganache
(\$15 supplement)

Red and Yellow Beet Salad
Goat cheese coulis and olive vinaigrette

Entrée (Pick One)

Scottish Salmon
Crispy Skin, lentils, red wine reduction, oyster mushroom

Sous Vide Filet
Béarnaise compound butter, Yukon gold potato, radish
(\$9 supplement)

Butter Poached Corvina
Sautéed gnocchi, bacon marmalade, basil puree
(\$9 supplement)

Glazed Pork Shoulder
Minted cucumber and polenta

Dessert (Pick One)

Oatmeal Pie

Flourless Chocolate Cake
Hazelnuts and brown butter ice cream

Crème Brulee
Berries and cookie box
(\$2 supplement)