



Restaurant Week Menu

-FIRST COURSE-

SWEET POTATO BISQUE

Anadama & goat cheese crostini

SEMOLINA DUSTED CALAMARI

Fried cubanelle peppers, arugula, tomato vinaigrette

FARMER'S TOAST

Grilled sourdough, whipped poblano feta, arugula, pickled red onions & heirloom cherry tomatoes

-SECOND COURSE-

OPUS BURGER

Garlic aioli, cheddar cheese, toasted brioche, crispy bacon, herb fries & house pickle

COCONUT CURRY TOFU

Seasonal vegetables, red curry broth & pineapple relish, served over a press box of scallion ginger rice

YUMMY ROLL

Tuna, avocado, cucumber, topped with salmon, avocado, fried leeks & white miso glaze