

Opia

NYC Restaurant Week 2012
lunch

Porcini Mushroom Soup

Chives, crème fraiche, white truffle oil

Duck Confit

Caramelized Baby Brussels Sprouts, Grainy Mustard Sauce

Mâche-Endive & Apple Salad

Roquefort, Candied Walnuts & Bacon, Black Truffle Vinaigrette

Herbed Crusted Icelandic Cod

Caramelized Braised Endive, Portobello Mushroom, Red Wine Jus

Chicken Paillard

Roasted Fingerling Potatoes, Pearl Onions & Sweet Peppers, Baby Arugula Salad

Boeuf Bourguignon

Braised Beef with Pomme Puree & Baby Seasonal Vegetables

Blueberry Linzer Tart

Walnut Cognac Chocolate Brownie

with Coffee ice cream

Apple Cinnamon Strudel

with Caramel ice cream

Executive Chef Hok Chin

Opia

NYC Restaurant Week 2012
dinner

Creamy Potato & Leek Soup

Chives, Crème Fraiche, White Truffle Oil

Chicken Liver Pate

Caramelized Shallots Chutney, Quince Compote, French Baguette

Escargots with Herbed Gnocchi

Garlic Sausage & Pearl Onions, White Wine & Parsley Beurre

Savory Stuffed Muscovy Duck

French Green Lentils, Honey-Ginger Glazed Baby Carrots

Coq au Vin

Pomme Puree, Winter Baby Root Vegetables

Pan Roasted Wild Striped Bass

Curry Butternut Squash, Broccolini & Morels, Champagne Meyer Lemon Emulsion

Blueberry Linzer Tart

Walnut Cognac Chocolate Brownie

with Coffee ice cream

Apple Cinnamon Strudel

with Caramel ice cream

Executive Chef Hok Chin