



Upcoming Events and Holidays

Along with our dinner service,
we are open for lunch
both Saturday and Sunday
Graduation weekend.

To book with us, please call 805 966 9676
to be put on our callback sheet.

Our Event Coordinator will
call you back within 24 hours
to confirm your reservation.

Our UCSB Graduation
menu and program
are on the following pages:

2019 SATURDAY & SUNDAY GRADUATION LUNCH PROGRAM

TWO Seatings:

**1st seating: 11:30 until 1:15, 12:00 until 1:45,
and 12:30 until 2:15**

2nd seating: 1:30, 2:00, and 2:30

Regular menu for parties of 8 or less

Prix Fixe 3 course set menu for parties of 9 or more.

Tax and Gratuity not included in fixed price

**We will require a credit card number
with expiration date as a deposit.**

**Cancellations no later than
Monday June 3, 2019, by 4pm**

We hope you will join us
for an elegant and celebratory afternoon!

Please call us at 805-966-9676 to make reservations

***See Graduation Lunch Menu
on following page***



Lunch

Congratulations Graduate!

First Course

Gourmet Greens with Toasted Pinenuts and Red Tomatoes

With our Herb Vinaigrette

or

Homemade Roasted Corn Chowder

With Pancetta and Yukon Potatoes

Entrees

Menu Choice \$ 31.95

Chicken Picatta on Truffle Butter Whipped Yukon Potatoes

With a Lemon Caper Cream Sauce

Shredded Phyllo Wrapped Tiger Prawns, Flash Fried

Served with a Coconut Curry Dipping Sauce

On Napa Cabbage Salad with Mandarin Oranges, Toasted Almonds,
Julienne Vegetables and our Sesame Asian Vinaigrette

Sauteed Chicken on Penne Pasta with a Homemade Chipotle Cream

With Caramelized Onions, Tomatoes, Roasted Red Peppers, Sweet Basil
and Fresh Grated Parmigiano Reggiano

Arborio Risotto with Sauteed Wild Mushrooms, Fresh Asparagus and Artichokes

With Toasted Walnuts, a Fresh Grated Parmigiano Reggiano Cream and a Gourmet Truffle Oil



Entrees

Menu Choice \$ 37.95

**Paella...Fresh Steamed Mussels, Manila Clams, Bay Scallops,
Tiger Prawns, Chicken and Chorizo Sausage**

On Saffron Rice with Tomatoes, Cilantro and Anaheim Chiles, in a Garlic Herb Broth

Grilled Fresh Salmon Filet on a Crispy Homemade Potato Crepe

With a Port Wine-Marsala Wild Mushroom Cream

Five Peppercorn Crusted Flat Iron Steak

With Whipped Yukon Gold Potatoes, a Whole Grain Dijon Zinfandel Sauce
and our Roasted Corn and Wild Mushroom Salsa

Desserts

Callebaut Belgian Dark Chocolate Mousse

Tahitian Vanilla Bean Creme Brulee

**2019
FRIDAY, SATURDAY, AND SUNDAY
GRADUATION DINNER PROGRAM**

TWO Seatings:

1st seating: 5 or 5:30 until 7:30, 6 until 8:00

2nd seating: 7:45 and 8:15 pm

Regular menu for parties of 6 or less

Prix Fixe 3 course set menu for parties of 7 or more

Tax and Gratuity not included in fixed price

**We will require a credit card number
with expiration date as a deposit.**

**Cancellations no later than
Monday June 3, 2019, by 4pm**

**We hope you will join us
for an elegant and celebratory evening!**

Please call us at 805-966-9676 to make reservations

See Graduation Dinner Menu on following page



Dinner

Congratulations Graduate!

First Menu Choice \$ 39.95

Appetizers

Gourmet Greens with Toasted Pinenuts and Red Tomatoes
With Our Herb Vinaigrette

Vegetable Curry Puff Pastry Empanadas
With a Mild Jalapeno Cilantro Aioli

Fresh Roasted Corn and Pancetta Chowder
With Yukon Gold Potatoes

Entrees

Homemade Basil Fettuccine with Sauteed Tiger Prawns
With Homemade Pesto, Tomatoes, Fire Roasted Peppers
and a Smoked Mozzarella Cream Sauce

Grilled Chicken with Sautéed Wild Mushrooms
On Herb Risotto with Seasonal Vegetables and a Light Tomato Marsala Cream

Vegetable Napoleon
A Gorgonzola Potato Cake layered with a Grilled Portobello, Grilled Eggplant,
Sauteed Garlic Spinach and Grilled Polenta
On a Roasted Tomato Sauce Finished with Sauteed Wild Mushrooms



Second Menu Choice \$ 49.95

Appetizers

Shredded Phyllo Wrapped Fresh Tiger Prawns with a Coconut Curry Sauce
On an Asian Napa Cabbage Salad with Black Sesame Seeds

Grilled Pears and Roasted Red Beets on Gourmet Mixed Greens
With Candied Walnuts, Gorgonzola Cheese and our Honey Balsamic Vinaigrette

Duck Confit on Wild Mushroom and Goat Cheese Quesadilla
With Gourmet Greens and our Balsamic Reduction

Entrees

Roasted Barbeque Pork Shank on a Chipotle Honey Adobo Sauce
With a Roasted Corn, Potato, and Double Smoked Bacon Hash

Grilled Fresh Salmon Filet on a Crispy Homemade Potato Crepe
With a Port Wine-Marsala Wild Mushroom Cream

Seared Fresh Sea Scallops on a Sundried Cherry Cous Cous
With a Caviar Champagne Beurre Blanc and Sauteed Baby Bok Choy

Five Peppercorn Crusted Flat Iron Steak
With Whipped Yukon Gold Potatoes, a Whole Grain Dijon Zinfandel Sauce
and our Roasted Corn and Wild Mushroom Salsa

Desserts for Both Menus

“Like Water For Chocolate” Surprise with a Fresh Raspberry Coulis
Tahitian Vanilla Bean Creme Brulee
opal’s Tarte Tatin with Tahitian Vanilla Creme Anglaise and Caramel Sauce