



Upcoming Events and Holidays

**Hello everyone! Upcoming next are 2 big events:
Mother's Day and UCSB Graduation**

**On Mother's Day we will have a first seating
with a start time between 430 and 6pm,
and a second seating with a start time
between 645 and 8pm.**

**On Mother's Day we will offer
our full regular menu plus a prix fixe menu,
which follows on the following page.**

**After that, our UCSB Graduation menu & program
for this year is shown on the next 2 pages following.**

We look forward to seeing you soon!

**Tina and Richard
Owners, opal restaurant and bar**



Mother's Day Prix Fixe Menu 2024

Prix Fixe Menu 69.00

APPETIZER

Wild Mushroom Risotto Shrimp Cake on a Lemon Beurre Blanc
With Gourmet Greens in an Herb Vinaigrette
and a Cilantro Infused Olive Oil

ENTREES

Slow Roasted Short Ribs on a Chipotle Honey Adobo Sauce
With a Roasted Corn Wild Mushroom Relish
and Horseradish Whipped Yukon Gold Potatoes

Shredded Phyllo Wrapped Fresh Alaskan Halibut
with a Fresh Tropical Salsa on a Champagne Beurre Blanc
With Sun-Dried Cherry Couscous
and Fresh Seasonal Vegetables

DESSERT

Homemade Organic Strawberry Cheesecake
With a Fresh Berry Coulis

Happy Mother's Day!



Dinner

Congratulations Graduates, Class of 2024!

First Menu Choice \$ 55.00

Appetizers

Gourmet Greens with Toasted Pineuts 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

Sauteed Shrimp Piccata on Penne Pasta
In a Lemon Beurre Blanc with Cream, Fresh Tomatoes, Cilantro, Garlic, Capers, and Fresh Grated Parmigiano Reggiano

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, Sautéed Garlic Spinach and Grilled Polenta
On a Roasted Tomato Sauce Finished with Sautéed Wild Mushrooms



Second Menu Choice \$ 69.00

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 Pecans, Gorgonzola Cheese and our Honey Balsamic Vinaigrette

Flash-Fried Homemade Duck Confit Taquitos
With Shredded Cabbage, Fresh Avocado Salsa, Homemade Chipotle Aioli and Pico de Gallo

Entrees

Slow Roasted Short Ribs on a Chipotle Honey Adobo Sauce
With a Roasted Corn, Potato, and Double Smoked Bacon Hash

Pan Seared Fresh Alaskan Halibut on a Meyer Lemon Beurre Blanc
On a Caramelized Apple Orange Zest Basmati Rice, with a Fresh Mango Salsa

Lemon Grass Crusted Fresh Wild King Salmon with a Thai Curry Sauce (Local's Favorite)
With Sautéed Julienne Vegetables and an Apple and Orange Zest Basmati Rice

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

Housemade Citrus Cheesecake with a Fresh Berry Coulis

**2024
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

Beverage, Tax & Gratuity not included in fixed price

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

**Cancellations no later than
Thursday June 6, 2024, 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