



## Upcoming Events and Holidays

**Hello everyone! Upcoming next are 3 big events:  
Easter, Mother's Day, and UCSB Graduation**

**On Easter 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'll have the same arrangement:  
a first seating with a start time between 430 and 6pm,  
and a second seating with a start time  
between 645 and 8pm.**

**On both of these holidays we will offer our full regular menu  
plus a prix fixe menu, to be posted shortly.**

**Our UCSB Graduation menu & program  
for this year is shown on the next 3 pages following.**

**We look forward to seeing you soon!**

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

# 2025 FRIDAY 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**  
*At [opalrestaurantand bar.com/menus](https://opalrestaurantandbar.com/menus)*

**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 5, 2025, by 4pm**

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

**For reservation requests please call 805-966-9676 or online**  
**<https://opalrestaurantandbar.com/banquet-reservations>**

**See following page for Saturday and Sunday program**

# 2025 SATURDAY AND SUNDAY GRADUATION AFTERNOON/DINNER PROGRAM

THREE Seatings:

1st seating: 12:30-2:30 pm, 1-3 pm, 1:30-3:30 pm

2nd seating: 4-6 pm, 4:30-6:30 pm, 5-7 pm

3rd seating: 6:15-8:15 pm, 6:45-8:45 pm, 7:15-9:15pm

Regular menu for parties of 6 or less  
*At opalrestaurantand bar.com/menus*

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  
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*See Graduation Menu on following page*



# *Congratulations Graduates, Class of 2025!*

## **First Menu Choice \$ 59.00**

### **Appetizers**

**Gourmet Greens with Toasted Pine nuts 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**

**Lemon Grass Crusted Fresh Salmon Filet**  
With a Thai Curry sauce, Sauteed Julienne Vegetables,  
and a Caramelized Apple Orange Zest Basmati Rice

**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 \$ 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 Passion Fruit Beurre Blanc**  
On a Caramelized Apple Orange Zest Basmati Rice, with a Fresh Mango Salsa

**opal's Paella in a Roasted Tomato Garlic and Herb Broth**  
With fresh Bay Scallops, Mussels, Shrimp, Chicken, Chorizo Sausage, Saffron Rice, Tomatoes,  
Cilantro, and Pasilla Chiles

**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 Organic Strawberry Cheesecake with a Fresh Berry Coulis**