



Upcoming Events and Holidays

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

On Easter we will offer our full regular menu plus a Prix Fixe menu, posted on the pages following. We will have a first seating with a start time between 4 and 6pm, and a second seating with a start time between 615 and 8pm.

On Mother's Day we'll have the same arrangement: our regular menu plus a Prix Fixe menu (posted shortly), and a first and second seating with the same timing.

Our Easter Prix Fixe menu, and our UCSB Graduation menu & program for this year are shown on the next 4 pages following.

We look forward to seeing you soon!

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



Easter Prix Fixe Menu 2025

Prix Fixe Menu 69.00

APPETIZER

Bacon-Wrapped Tiger Shrimp on Baby Spinach.
With Toasted Pinenuts, Sundried Tomatoes, Roasted Red Beets,
Crumbled Goat Cheese, and our Honey Balsamic Vinaigrette

ENTREES

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

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 Fresh Kiwi Lime Cheesecake
with a Vanilla Bean Creme Anglaise

Happy Easter!

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 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 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
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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 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

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