



Upcoming Events and Holidays

Future events:

For UCSB Graduation,
you may make a reservation here on our website
under the reservation tab, or for larger parties,
please call 805 966 9676 to book a space.

For our 2025 Graduation menu and program
please see the following pages.

Thank you for considering opal restaurant and bar
for your special events!

We look forward to having you join us soon!

Tina and Richard
Owners, opal restaurant and bar

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
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 Graduation Menu on following page



Congratulations Graduates, Class of 2025!

First Menu Choice \$ 59.00

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

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