



Upcoming Events and Holidays

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

On Mother's Day we're opening early at 4pm.

Our 1st seating has start times between 4 & 6pm,
and our 2nd seating has start times between 6:15 & 8pm.

We are offering our regular menu plus these Mother's Day specials:

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

opal's Ossobuco in a Cabernet Sauvignon Reduction Sauce
Tender Veal Shank, Braised and Slow Roasted.
With a Creamy Saffron Risotto, and fresh sauteed Asparagus

Almond Crusted Fresh Atlantic Halibut
on a Caramelized Apple Orange Zest Basmati Rice
with an Orange Ginger Beurre Blanc and Fresh Tropical Salsa

DESSERT

Homemade Fresh Kiwi Lime Cheesecake
With a Vanilla Bean Creme Anglaise

For UCSB Graduation we will be serving a special menu and program,
shown on the 2 pages following...

2026 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 4, 2026, 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 2026!

Appetizers for Both Menus

opal Mixed Gourmet Greens

With Candied Pecans, Sun-Dried Cranberries, Shaved Red Onion, Butternut Squash "Croutons" and our Honey Pear Vinaigrette

Spinach Ricotta Raviolis with Spicy Sauteed Shrimp.

With a Pernod Tarragon Brown Butter Sauce

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 Baby Arugula and Watercress

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

First Menu Choice \$65.00

Entrees

Lemon Grass Crusted Fresh Salmon Filet

With a Thai Curry sauce, Sauteed Julienne Vegetables, and a Caramelized Apple Orange Zest Basmati Rice

Pancetta Wrapped Shitake and Oyster Mushroom Stuffed Chicken Breast

With Whipped Yukon Gold Potatoes, Sauteed Vegetables and a Wild Mushroom 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 \$75.00

Entrees

Slow Roasted Short Ribs on a Chipotle Honey Adobo Sauce

With a Roasted Corn, Potato, and Double Smoked Bacon Hash

Pan Seared Fresh Atlantic 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