



Upcoming Events and Holidays

**Our next big event is UCSB Graduation weekend,
Friday June 12- Sunday June 14, 2026.**

**To provide more options to celebrate with us,
we will be open for lunch as well as dinner
on both Saturday and Sunday this year.**

**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 2026 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

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