



## 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 Saturday  
and open early on Sunday at 3pm!**

**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 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](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 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*

**2026**  
**SUNDAY GRADUATION**  
**AFTERNOON/DINNER PROGRAM**

**TWO Seatings:**

**1st seating: 3-5 pm, 3:30-5:30 pm, 4-6 pm**  
**2nd seating: 5:15-7:15 pm, 5:45-7:45 pm, 6:15-8:15pm**

**Regular menu for parties of 6 or less**  
*At [opalrestaurantandbar.com/menus](https://opalrestaurantandbar.com/menus)*

**Prix Fixe 3 course set menu for parties of 7 or more**

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***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**