The Dining Room at The Club & Guest House is committed to procuring local and organic product whenever possible, and promoting sustainability and environmentally friendly practices at UCSB.

Fall & Winter Menu 2019-20

One Course Plated Lunch
Includes house made cookies.
Also includes iced tea, lemonade and iced water.
Guests are required to select their entrée prior to the event.
($19 per person)

Select Three Entrées

Crisp Organic Tofu Shawarma
zucchini, portabella, bell pepper, spicy tahini, house made pita (vn)

Red Lentil Falafel
pickled cucumber, feta, avocado cilantro sauce, house made pita (v, nuts)

Caesar Salad
little gem, pork belly, brioche crouton, ricotta salata, roasted garlic dressing

Seared Salmon Salad
napa cabbage, edamame, jicama, red chili, lotus root chip, apricot ginger vinaigrette (gf)

House Roasted Turkey Sandwich
local mixed greens, avocado, bacon, emmentaler, garlic herb spread, local sourdough

Grilled Chicken Sandwich
baby frisée, roasted bell pepper aioli, feta, sourdough hoagie

Chargrilled Skirt Steak Sandwich
organic baby arugula, roasted onion, horseradish cream, brioche roll

Crispy Skin Salmon
brussels & turnip, citrus gremolata, herb lentil, celery root purée (gf)

Beef Bourguignon
buttermilk whipped potato, baby organic vegetable, tomato demi
Select One Plated Dessert
In place of house made cookies.
( add $5 per person )

Chocolate Torte
raspberry, whipped cream (gf, v)

Maple Crème Brûlée
local berries (gf, v)

Pumpkin Custard Bread Pudding
vanilla bean crème anglaise, candied walnut (v, nuts)

Cranberry Cake
toasted meringue, almond, lemon gelato (gf, v, nuts)

Aquafaba Chocolate Mousse
brûléed banana, vanilla wafer (vn)

Organic Fair Trade Coffee & Tea
( add $3.50 per person )

gf = made without gluten      v = vegetarian      vn = vegan      nuts = contains nuts

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.