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

**Plated Dinner**
Includes iced tea, lemonade and iced water.
Guests are required to select their entrée prior to the event.  
($39 per person)

**Select One Starter**

**House**
local organic greens, radish, fennel, carrot, heirloom tomato  
organic cucumber, the club balsamic vinaigrette (gf, vn)

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

**Sweet Potato Kale Soup**
crisp red lentil (vn)

**Select Three Entrées**

**Aloo Gobi**
roasted cauliflower, organic onion, red lentil dahl, cilantro cashew chutney, garlic naan (vn, nuts)

**Organic Cauliflower Steak**
braised kale, purple whipped potato, spicy chimichurri (gf, vn)

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

**Pan Seared Black Cod**
roasted root vegetable, lardon, lemon beurre blanc (gf)

**Brown Butter Chicken**
charred local broccolini, soft herb polenta, sage (gf)

**Beef Bourguignon**
buttermilk whipped potato, baby organic vegetable, tomato demi

**Steak Frites**
4oz petite filet, crispy fingerling potato, pickled mustard seed, rosemary demi

*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.
Select One Plated Dessert

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)

Bar Service
(add $3.75 per person; client must provide beer & wine only)

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Hors d’oeuvres
[add $10 per person, select three]

Eggplant Satay
coconut tahini marinade, cilantro, toasted sesame (gf, vn, nuts)

Crispy Red Lentil Falafel
avocado almond cilantro sauce, pickled carrot (vn, nuts)

Antipasto Skewer
marinated artichoke, sundried tomato, olive, fresh mozzarella, basil (gf, v)

Grilled Asparagus Tart
goat cheese, smoked tomato marmalade (v)

Ahi Poke
citrus marinated ahi, avocado, sesame, wonton

Chicken Yakitori
house teriyaki, scallion, ichimi (gf)

Pork Belly
medjool date, manchego, balsamic reduction (gf)

Deviled Quail Egg
crisp prosciutto, chive (gf)

Steak Bite
marbled baby potato, horseradish crema, chervil (gf)

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