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 2018-19

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

**Select One Starter**

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

**Caesar Salad**
little gem lettuce, local anacapa cheese, garlic crouton
house made caesar dressing

**Coconut Cauliflower Soup**
kaффir lime, cilantro oil (vn, gf)

**Select Three Entrées**

**Roasted Pumpkin Pho**
rice noodle, organic shiitake, red jalapeño, bean sprout, lime, cilantro
ginger hoisin broth (vn, gf)

**Crisp Tempeh**
braised kale, garlic whipped potato, spicy chimichurri (vn, gf)

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

**Pan Roasted Local Black Cod**
roasted root vegetable, lardon, creamy red lentil, lemon beurre blanc (gf)

**Pan Roasted Chicken**
charred local broccoli, creamy herb polenta, sage (gf)

**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.
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**Beef Bourguignon**
creamy potato gratin, baby vegetable, tomato demi

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

**Select One Plated Dessert**

**Chocolate Torte**
raspberry, whipped cream (v, gf)

**Maple Crème Brûlée**
local berries (v, gf)

**Local Apple Bread Pudding**
hazelnut gelato (v, nuts)

**Tangerine Cake**
toasted meringue, lime gelato (v, gf, nuts)

**Aquafaba Chocolate Mousse**
pomegranate, 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)
Hors d’oeuvres
(add $10 per person, select three)

Crispy Red Lentil Falafel
avocado cilantro sauce, pickled carrot [vn, nuts]

Antipasto Skewer
marinated artichoke, sundried tomato, olive, fresh mozzarella, basil [v, gf]

Prosciutto & Fig Flatbread
house made ricotta, micro arugula

Spring Rolls
kabocha squash, bell pepper, carrot, mint, cilantro spicy peanut sauce [vn, gf]

Grilled Asparagus Tart
goat cheese, smoked tomato marmalade [v]

Ahi Poke
citrus marinated ahi, avocado, sesame, wonton

Shrimp Beignet
calabrian chile aioli

Slow Cooked Pork Belly
black pepper gastrique [gf]

Deviled Quail Egg
crisp prosciutto, chive [gf]

Meat & Potatoes
slow cooked beef, house made potato chip, horseradish crema, arugula