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

Reception Menu
Includes iced tea, lemonade and iced water.
($24 per person)

Stationary Hors d’oeuvres

Assortment of Local Cheese
seasonal array of jam, bread, nuts, cracker [v, nuts]

Red Beet Hummus
pickled golden beet, goat cheese, sage chili oil, local olive bread crostini [v]

Crispy Chickpea
curry or lemon herb [vn]

Select Three Additional Hors d’oeuvres

House Made Popcorn
butter & salt or garlic cayenne [v, gf]

Charred Tomatillo Salsa
blue & white corn chip [vn]

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, nuts]

Grilled Asparagus Tart
goat cheese, smoked tomato marmalade [v]
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.
Ahi Poke
citrus marinated ahi, avocado, sesame, wonton

Shrimp Beignet
calabrian chile aioli

Slow Cooked Pork Belly
black pepper gastrique

Deviled Quail Egg
crisp prosciutto, chive (gf)

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

House Made Cookies
chocolate chip & ginger cinnamon(v)

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

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

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