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.

Spring & Summer Menu 2019

Buffet Dinner Menu
Includes assorted petite desserts, iced tea, lemonade and iced water. Vegan entrée item can be selected to be available upon request.

($34 per person for one entrée)
($45 per person for two entrées)

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

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

Select One Signature Salad

Israeli Couscous Broccoli
little gem, golden beet, organic carrot, radish, tahini lime vinaigrette (vn)

Market Vegetable
asparagus, organic carrot, grilled red onion, sunflower seed, garlic crouton
agave dijon mustard vinaigrette (vn)

Organic Baby Arugula & Kale
slivered almond, red apple, goat cheese, farro
fig balsamic vinaigrette (v, nuts)

Purple Cauliflower & Mango
organic baby spinach, caramelized red onion, spiced chickpea
mango tahini vinaigrette (vn)

Mediterranean
local green bean, feta, crispy artichoke, pickled shallot
kalamata olive vinaigrette (v)

Asian Napa Cabbage
edamame, jicama, romaine, lotus root chip
apricot ginger vinaigrette (vn, gf)

gf = made without gluten    v = vegetarian    vn = vegan    nuts = contains nuts
Select One or Two Entrées

Roasted Cauliflower Curry
grilled mango, crisp organic tofu, thai basil, cilantro, red cargo rice (vn, gf)

Hominy Cake
charred onion puree, sautéed local radish, toasted coriander emulsion (v, gf)

Miso Marinated Black Cod
pickled red onion, mango & cilantro slaw, jasmine rice, kaffir lime coconut essence (nuts)

Pan Roasted Salmon
fava & sweet corn succotash, roasted pepper puree (gf)

Chicken & Dumpling
pea & carrot, potato gnocchi, chicken demi, herb oil

Slow Braised Beef
cremini mushroom, fingerling potato, herb aioli, demi

Select One Plated Dessert
In place of assorted petite desserts
(add $5 per person)

Chocolate Torte
raspberry, whipped cream (v, gf)

Lavender Crème Brûlée
local berries (v, gf)

Vanilla Bean Panna Cotta
candied pistachio, salted tuile (nuts)

Carrot Cake
candied sweet pea, citrus butter cream, carrot caramel (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)

Crispy Chickpea
curry or lemon herb [vn]

House Made Popcorn
butter & salt or black pepper & herb [v, gf]

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

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

Chicken Liver Pate
apricot relish, crostini

Hamachi Crudo
pickled watermelon radish, organic cucumber, aji amarillo, cilantro [gf]

Steak Tartare
diced filet, whole grain mustard, sieved egg, caper berry, brioche

Crispy Crab Cake
grapefruit aioli

Pork Belly Bites
black pepper honey glaze

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