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

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

Select Three Entrées

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

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

**Spicy Kale Caesar Salad**
applewood smoked bacon, avocado, parmesan, cucumber, romaine, garlic brioche crouton
spicy caesar dressing

**Herb Grilled Chicken & Local Strawberry Salad**
organic spring mix, goat cheese, red quinoa, roasted red onion
local strawberry vinaigrette (gf)

**Seared Salmon Salad**
edamame, jicama, local napa cabbage, romain, lotus root chip
apricot ginger vinaigrette (gf)

**Grilled Vegetable Wrap**
sundried tomato hummus, goat cheese, spinach tortilla (v)

**Tofu Banh Mi**
pickled carrot salad, thai basil chili aioli, cilantro, french baguette (vn)

**House Roasted Turkey Sandwich**
local organic greens, swiss, tomato, herb aioli, toasted ciabatta

**Grilled Chicken Sandwich**
santa barbara chipotle jack, avocado, organic mixed greens, applewood smoked bacon
roasted garlic aioli, sourdough hoagie

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


gf = made without gluten  v = vegetarian  vn = vegan  nuts = contains nuts
Select One Plated Dessert
In place of house made cookies
(add $5 per person)

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

Lavender Crème Brûlée
local berries (v, gf)

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

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

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