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

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
local organic greens, 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 Three Entrées

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

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

Grilled Mahi Mahi
baby carrots, romanesco, cilantro pesto, aji amarillo (gf)

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

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

Select One Plated Dessert

Chocolate Torte
raspberry, whipped cream (v, gf)

Lavender Crème Brûlée
local berries (v, gf)

gf = made without gluten v = vegetarian vn = vegan nuts = contains nuts
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)
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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