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

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, cracker (v, nuts)

Cauliflower Hummus
goat cheese, sunflower seed, extra virgin olive oil, local olive bread crostini (v)

Roasted Tomato Chipotle Salsa
blue & white corn chips (vn)

Select Three Additional Hors d’oeuvres

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

gf = made without gluten  v = vegetarian  vn = vegan  nuts = contains nuts
Crispy Crab Cake
grapefruit aioli

Pork Belly Bites
black pepper honey glaze

Housemade Cookie
chocolate chip (v) & almond cherry (v, nuts)

Chocolate Torte Bites
raspberry, whipped cream (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)

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