



**AIA** Santa Barbara

A Chapter of the American Institute of Architects

***AIASB General Membership Meeting:***

***Date: Monday, July 26, 2010***

***Time: 5:00-7:30pm***

The Forum on the SB General Plan update is going to stand for this member meeting. The purpose of this Forum is to allow members to share and discuss from the different points of view held by our membership on the General Plan Update.

Peter Hunt, Tom Bollay, Detlev Peikert, Joe Andrulaitis and Barry Berkus have offered to initiate the discussion from the different points of view on the current General Plan Update. All are encouraged to participate in what we hope to be a lively discussion.

**Location:** Café Buenos Aires/back room: 1316 State Street, Santa Barbara, CA

***NO HOST COCKTAILS AND TAPAS. HAPPY-HOUR DRINKS & APPETIZERS AND A DINNER MENU HAVE BEEN PREPARED FOR US AND ARE ATTACHED FOR YOUR REFERENCE.***

Cost of 3-course dinner: \$35/person

**Register now at: [RSVP@aiasb.com](mailto:RSVP@aiasb.com) or call: 805-966-4198**

229 East Victoria Street  
Santa Barbara, CA 93101  
805.966.4198  
805.966.5861 fax  
[www.aiasb.com](http://www.aiasb.com)

## **Happy Hour Specials**

Monday-Friday 4-6 pm

### **\$5 Each Appetizers**

Champignones al Ajillo  
(Garlic Mushroom)  
Buttom mushrooms sauteed in white  
wine  
and oil with garlic, cayenne pepper

Berenjenas en Escabeche  
(Pickled Eggplant)  
Grilled eggplant in a vinegar, white  
wine,  
bay leaves and garlic marinade

Polenta con Queso  
(Corn Cake Fingers)  
Polenta cake covered with tomato sauce  
and melted cheese

Crostini con Carne  
(Steak bite)  
Grilled pieces of beef over crostinis

Patas de Cerdo  
(BBQ Pork)  
Pork shanks cooked in a BBQ sauce

Sample Platter \$12  
A combination of all of the above

Monday-Friday 4-6 pm

### **\$5 Cocktails**

**Cuban Mojito**  
Mint leaves, sugar, silver rum  
and soda water on the rocks

**Margarita**  
Tequila, triple sec and sweet and sour  
On the rocks with a salted rim

**Spanish Red Sangria**  
Red wine and juices punch on the  
rocks

**Well mix Drinks**  
Vodka – Gin - Rum – Whiskey –  
Tequila

**\$4 House Wines**  
Domaine Laurier (Sonoma Co.)  
Cabernet Sauvignon - Chardonnay

### **\$3 Beer**

Quilmes (Argentine)  
Firestone (Californian )  
Bass Ale (British)

# Café Buenos Aires

Dinners \$35/person

## Ensalada de la Casa

Organic mixed greens with a balsamic reduction vinaigrette,  
halved cherry tomatoes and pickled Mexican onions.



## Pollo Arrollado

Roasted chicken stuffed with fontina cheese and prunes. Served with beets, hearts of palm, apple and pecan salad and a rum reduction sauce.

## Milanesa Argentina

Breaded thin slice of beef, lightly fried and  
served with fries, sautéed seasonal vegetables.

## Salmon de Silvia

Charcoal cooked salmon served with Portobello mushroom, asparagus, spinach, mango salsa and balsamic reduction.

## Ravioles 4 Quesos

Ravioles stuffed with 4 cheeses and served with sweet peas and a cream carbonara sauce.



## Fantasia de Chocolate

Flourless chocolate cake with Dulce de Leche center, strawberry & whipped cream.

## Flan

Traditional Argentine Dulce de Leche recipe.