Long Table Dinner
at the UBC Farm
Thursday July 13th, 2017
Poplar Grove

Upon Arrival

craft beer & chipotle fish taco bites
guacamole, shredded cabbage & pica de gallo

miang kham tacos
roasted coconut, lime, shallots, peanut, ginger & fresh chilies

To Begin

summer celebration salad
gathered ubc farm greens, local berries, fresh herbs, citrus vinaigrette

burrata & prosciutto salad
heirloom tomatoes, rocket, basil, nicoise olives, reduced balsamic

The Main Event

espresso seared grass-fed black apron beef tenderloin
okanagan cherry demi glace, golden ears jersey blue cheese,
grilled baby fennel, pickled candy cane striped beet carpaccio

tequila lime seared wild pacific sockeye salmon
citrus, cilantro, green & red leaf lettuce, avocado

To Finish

bourbon roasted okanagan cherry milkshake
dark chocolate fudge, vanilla bean whipped cream

summer berry flan
local berries, icing sugar

PRESENTED BY:

Scholar’s Catering
ubcfarm