

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



