

Long Table Dinner

at the UBC Farm

Friday August 11th, 2017

Poplar Grove

Upon Arrival



haida gwaii halibut ceviche

avocado, cilantro, lime

smashed blackberry & goats' cheese toast

mint, vanilla bean

To Begin

summer celebration salad

gathered ubc farm greens, blackberries, roasted red beets,
toasted almonds, fresh herbs, balsamic vinaigrette

tuscan panzanella salad

okanagan stone fruit, heirloom tomatoes, burrata,
basil, warm crusty garlic baguette, reduced balsamic

The Main Event

char siu pork belly

garlic, ginger, serrano chilies, braised gai lan,
roasted potatoes & carrots



seared pacific sablefish

okanagan stone fruit salsa, coriander curry butter, fresh cilantro

summer farm vegetable penne

swiss chard, roasted baby tomatoes, green & yellow snap peas,
okanagan goats' cheese, basil, sunflower shoots

To Finish

cold brew affogato

amaretto, vanilla bean ice cream,
chocolate espresso beans

chocolate cherry pavlova

okanagan cherries, dark chocolate, fresh mint

PRESENTED BY:

Scholar's
CATERING

