Long Table Dinner
at the UBC Farm
Friday July 21, 2023
Poplar Grove

Upon Arrival

Haida Gwaii Halibut Ceviche
avocado, cilantro, lime
allergens: fish (halibut)

UBC Farm Vegetable Fritter
potato, zucchini, onions, kale, padron peppers
mint & cilantro chutney

To Begin

Burrata & Heirloom Tomato Salad
rocket, basil, nicoise olives, reduced balsamic
allergens: milk, sulphites

UBC Farm Beet Brined Albacore Tuna Tataki
tahini, lemon & honey vinaigrette, toasted sesame seeds, radish, baby golden beets
allergens: fish (tuna), sesame, sulphites

The Main Event

UBC Farm Arugula & Goats Cheese Ravioli
toasted walnut & sage butter, heirloom tomatoes, reduced balsamic
treensuts (walnuts), milk, gluten, wheat, sulphites

Blueberry, Vanilla & Brandy Roasted Grass Fed Beef Tenderloin
UBC farm blueberry vanilla port reduction, golden ears jersey bleu cheese, lemon parmesan rocket salad
allergens: milk, sulphites

Grilled Shishito Peppers & Garlic Seared King Pea Tips

To Finish

UBC Farm Blueberry Milkshake
white chocolate fudge, vanilla bean whipped cream, chocolate shavings
allergens: milk, soy, egg

Lemon Curd & Blackberry Beignets
powdered sugar
allergens: gluten, wheat, milk, egg

PRESENTED BY:

UBC Food Services
UBC Farm Centre for Sustainable Food Systems

vegetarian ➼ vegan ➼ halal ➼ ocean wise ➼ made without gluten