



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)

This dish contains raw or undercooked seafood and consumption may increase the risk of foodborne illness. Health Canada recommends that pregnant women, the elderly, and people with weakened immune systems avoid the consumption of raw or undercooked seafood.


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
allergens: treenuts (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