

Pixie Tangerine with Baby Arugula and Greens Salad
Local Honey Citrus Vinaigrette

Pixie tangerines, Beylik cucumbers, Jolly red tomatoes, S.F. Sourdough croutons, Dried North star Cherries, Mixed baby Greens, with Meyer lemon, sweet orange and local honey vinaigrette. *Menu sourcing: Kenter Canyon Farms, Ventura County, CA; Rising C Ranch, Fresno County, CA; Ojai, CA; Fillmore, CA*

Herb "Shelton's" Chicken with Vegetable Hash, Braised
Savoy Spinach and Natural Chardonnay Sauce

Local herb infused cage-free roasted chicken atop a bed of vegetable hash, braised Savoy and California Chardonnay natural Poussin sauce. *Menu sourcing: Shelton's Poultry, Pomona, Los Angeles County, CA; Santa Monica Farmers' Market vendors*

Whole Grain Organic Pasta with Vine ripe Tomato Jus

Pasta tossed with Delta asparagus, Tutti Frutti fava beans, and Vine ripe Red and Green tomatoes, with a Basil Gilroy Garlic Tomato jus. *Menu sourcing: Tutti Frutti Farm, Carpinteria, Santa Barbara County, CA; Santa Monica Farmers' Market vendors*

Organic Braised Vegan Tofu with fresh Vegetable Medley

Caramelized Cippolini Onion, Baby Brussels Sprouts, Squash Blossoms, Broccoli Spigarello, Sun baby Orange Tomatoes, Carrot. *Menu sourcing: McGrath Family Farm, Camarillo, Ventura County, CA; Santa Monica Farmers' Market vendors*

Fresh Berry Shortcake, with Grand Marnier
Chantilly Cream

Plump Juicy Strawberry with mixed berries compote over house-baked angel cake and a light Chantilly cream. *Menu sourcing: Jaime Farms, City of Industry; Chino, CA; Yucca Valley, CA; Santa Maria, CA*

University of California, Irvine Real Food Community Dinner

Thursday, April 16, 2009 | 5-8pm | Mesa Commons Silverado Room

Dinner prepared by Paul Baca (Aramark District Executive Chef), Charles Johnson (Mesa Commons Chef), Mesa Commons Dining Team, Southern California food producers & distributors, and Earth's natural & organic elements.

UCI Dining sources local, organic, and sustainable food from FreshPoint Southern California through their "Produce Hunter" Initiative. The initiative develops close relationships with small, local family farmers committed to sustainable agriculture, responsible production, and propagation and promotion of fruit and vegetables with exceptional flavor. Food is sourced within 250 miles, increasing freshness and reducing greenhouse gas emissions.