Annual Fundraiser
'A Taste of the Future'

2012 MENU

A special thanks to the fabulous Central Coast chefs who made this year's meal possible!

MAEGEN LORING of LIDO RESTAURANT
TOM FUNDARO of VILLA CREEK
HERBERT NORTON of SAGE RESTAURANT
ROBERT ROOT of CURRY VILLAGE, YOSEMITE VALLEY
JOANNE CURRY of SPLASH CAFE

MENU

This year's menu was a Moroccan-inspired meal using local ingredients and featured:

Briouats
(small pastries stuffed with savory fillings)

Hummus with fresh, locally baked breads
(hummus is one of the oldest foods dating back to ancient Egypt. Chickpeas were used quite frequently over 7,000 years ago.)

Massaged Organic Kale Salad
(kneading the dressing and salt into kale transforms the leaves into something supple and sublime)

Locally caught Halibut with Olives and Lemons

Couscous with grilled, locally-grown vegetables

Moroccan Kefta Kabab
(A spicy ground beef kabab with a Straus Family Dairy Organic Yogurt Sauce)

Hearst Ranch Grass Fed Beef Tagine with the sweet spices and almonds
(A tagine is named after the special earthenware pot in which it is cooked that consists of two parts: a base unit that is flat and circular with low sides and a large cone or dome-shaped cover that sits on the base during cooking. The cover is designed to promote the return of all condensation to the bottom.)

Blueberry Clafoutis
topped with Negranti Dairy raw honey sheep milk ice cream, and Cal Poly peaches.