

# Green Feast

## *First Course*

**Crudite with Honey Almond Creme Dipping Sauce**

*Chef Jenny Ross, 118 Degrees*

*Purveyors:* Weiser Family Farms, South Coast Farms

*Wine:* Bonterra Viogner, Bonterra Vineyards

## *Second Course*

**Curry Leaf Marinated Local White Seabass with Weiser Farms' Nantes Carrots and Mixed Beets**

*Chef Shachi Mehra, Tamarind of London*

*Purveyors:* Santa Monica Seafood, Weiser Family Farms

*Wine:* Tablas Rose, Tablas Creek Vineyard

## *Third Course*

**Cider Glazed Pork prepared 3 ways: Smoked, Grilled, and Braised; Homemade Sauerkraut (prepared by The Ecology Center staff) and Pee Wee Potato Salad.**

*Chef Rob Wilson, Montage Resort*

*Purveyors:* MM Livestock, Weiser Family Farms

**Vegetarian Entree: Vegetable Lasagne with Marinated Mushroom Chutney**

*Chef Jenny Ross, 118 Degrees*

*Purveyors:* Weiser Family Farms, South Coast Farms

*Wine:* 2007 Syrah Sélectionnée, Edward Sellers Vineyard and Wines

## *Fourth Course*

**Tree Ripe Plum Tarts with Almond Creme, Creme Fraiche, Honey**

*Chef Yves Fournier, Andri's Conscious Cuisine*

*Purveyors:* Cornelsen Ranch, Hopkin AG Almonds, Kendall Creme Fraiche, Beach Blossom Honey

*Digestif:* Orangecello made by Shannon Latting (The Ecology Center oranges)

*Coffee:* Portola Coffee