

Abbotsford Soil Conservation Lunch Menu

September 14 2010

This menu will be served as a buffet

Late summer tomato and cucumber caprese salad with fresh mozzarella

Aged balsamic and fresh basil

Grilled zucchini and chickpea salad with red onion and rosemary

Chilliwack honey and lemon vinaigrette

Roasted mushroom and green asparagus ragout with roasted garlic

Red peppers, sherry vinegar and black pepper

Whole roasted Abbotsford B.C. Belgian Endive (witloof chicory)

Walnut, herb and aged cheddar streusel

Seared and roasted Fraser Valley pork loin

Shallot and garlic crust

Tomato and white wine braised Maple Hill Farms chicken

Black olives and capers