

UC Davis Agribusiness Executive Seminar Menus March 2012

Dinner March 4, 2012

Wines: Duckhorn Sauvignon Blanc, Landmark Chardonnay,
Ram's Gate Pinot Noir

Dungeness Crab Cake with Tarragon Crab Hollandaise Lemon Butter
Fresh Baked Rolls and UC Davis Olive Oil

Little Gem Hearts with Lemon Cilantro Vinaigrette, Cucumber,
Cherry Tomato and Avocado Salsa

Butter and Herb Roasted Pacific Halibut, Lobster Butter Sauce, Candied
Cippolini Onions and Baby Vegetables, Rice Pilaf

Strawberry Lemon Sorbet with Almond Florentine

Lunch March 5, 2012

Organic Baby Lettuce, Spanish Sherry Vinaigrette, English Cucumber,
and Petite Tomatoes

Rosemary, Juniper and Herb Cured Breast of Chicken, with Creamy Macaroni
and Cheese, Seasonal Vegetables

Carrot Cake, Cinnamon Anglaise

Dinner
March 5, 2012

Wines: Morgan Chardonnay, Silver Oak Cabernet Sauvignon, Justin Obtuse Port

Angel Hair Capellini Pasta with Fresh Parmesan Cheese, Garlic Lemon
Butter Sauce, Fresh Rolls and UC Davis Olive Oil

Baby Arugula Salad Tossed with Virgin Olive Oil, Pistachio,
Grape and Goat Cheese Balls

Grilled Harris Ranch Rib Eye Steak Topped with Peppered Shallot Mustard
Butter, Raspberry Balsamic Sauce and Garlic Roasted Potatoes with Asparagus

Almond Crusted Cheesecake with Strawberries

Lunch
March 6, 2012

Schooner's Monterey Bay Chowder

Plaza Deli Plate: Roast New York Strip Loin, Turkey, Ham, Hard Boiled Egg,
Jack and Cheddar Cheese, Sliced Tomato, Sweet Potato Fries and Breads

Chocolate Truffle Cake, White Chocolate Grand Marnier Sauce

Vegetarian selections available for all meals, please email
crakins@ucdavis.edu if this is your preference.