

# Farm <sup>to</sup> Table



## DINNER



**Sunday, May 30th \* 3:00 pm – 7:00 pm**

### Farm <sup>to</sup> Table



#### DINNER

*Chef Monica Szepesy (El Q'ero) \* Chef Jeff Jackson (Torrey Pines Lodge)*

*Welcoming Drink- Mead provided by Golden Coast Mead*

*Deviled Eggs- made with Q'ero signature Panqa sauce.*

#### *Main.*

*Cardiff crack Tri-tip cooked and served hot off the grill by Chef Jackson.*

#### *Accompaniments.*

*Labneh- Middle Eastern style yogurt with EVOO, and spices.*

*Ensalada de la Huerta ~ Showcasing the season's vegetables- sauteed Snap Peas, Carrots, and roasted fingerling potatoes (Weiser family farms)*

*Three Hermanas ~ Q'ero presents a twist on the classic 3 three salad of fresh summer corn, garbanzo & red beans, summer squash, red bell peppers, feta cheese and herbs.*

*Pastel de Choclo ~ Nana Carmen's delicious Peruvian style corn bread with caramelized onions and cheddar cheese.*

*Mediterranean Pasta Salad ~ Persian cucumbers, roasted red bell peppers, & zucchini tossed with Israeli couscous in an herb vinaigrette.*

*Asparagus and Pecorino ~ Grilled asparagus with Pecorino cheese shavings and Q'ero Panqa sauce.*

#### *El Postre.*

*Tres Leches ~ the Q'ero signature dessert prepared by Nana Carmen.*



*The bar was a popular place serving complimentary wine and beverages.*



*Renowned tenor Daniel Henricks provided amazing entertainment!*

*Gardeners enjoy meeting their plot neighbors and sharing some tips. It's a great event for camaraderie. The event also showcased the garden to general public attendees.*



*Event Chair Janna Roncelli (left) helps Chef Monica serve a delicious dessert prepared by Nana Carmen from her secret recipe!*



*ECG President Gordon Smith thanks everyone who supported the event. Proceeds benefit the nonprofit.*

## Flowers And Vegetables In Abundance!

