Arizona’s Bounty:
A Food & Wine Evening

**MENU**

**Charcuterie**
Air- and salt-cured meats and domestic cheeses, served with marinated olives and vegetables, grilled vegetables, spreads, and rustic crackers

**Rosemary Chicken Flatbread**
Pesto, cured tomatoes, marinated artichoke hearts, and mozzarella with a hint of rosemary

**Beet Tartare**
Crisp endive leaf, filled with citrus-marinated beet, Cochise Groves Pistachio-studded goat cheese mousse, micro basil, and balsamic pearls

**Dumpling**
Chicken-ginger pot sticker, sweet chili sauce

**UA Campus Agricultural Center Prime Mini Burger**
Sesame seed bun, secret sauce, micro greens, and Gherkin

**Tuna Niçoise Stack**
Yukon potato, ahi tuna, haricot vert, tomato, olive, chive, and aioli

**Compressed Watermelon**
Sweet watermelon, vacuum-sealed with basil leaves; served with a reduced balsamic shooter

**Pancetta-Wrapped Shrimp**
With mango chutney

**Shorty**
Braised short ribs, dried apple chips, sage, savory virgin olive oil

**Sweet-n-Salty**
Medjool dates with smoky bacon wrap

**Avocado Brioche Toast**
Mini brioche toasts, chunky avocado, pomegranate seeds, radish, and cucumber

**UA Campus Agricultural Center Falafel-Crusted Tenderloin**
Rare tenderloin with chickpea dusting, cucumber yogurt, micro greens, and cured tomato

**Philly-ish**
Peppered turkey, chipotle mayo, roasted peppers, farmstead white cheddar

**Hickory Salmon “Shot”**
Potato vichy and Yukon waffle with smoked salmon

**Black Trumpet-Crusted Loin of Lamb**
Roasted lamb rack, dusted with dried black trumpet mushrooms and served with hummus

**SWEETS**

**Deep, Dark Chocolate Brownie**