

# Secure, Sustaining & Sensational CEA!

Controlled Environment Agriculture Center at the University of Arizona  
The Inaugural CEAC Leadership Dinner

April 6<sup>th</sup>, 2017 5:45pm to 9:30pm

THE  
**CARRIAGE**  
— HOUSE —  
DOWNTOWN



Chef Janos Wilder  
Local Foods with Culinary Brilliance

*Local harvest of sensational foods includes St. Vincent's fish, CEAC's world beating tomatoes, specialty greens, phenomenal mushrooms, juicy melon, and fine cuts of beef flank prepared by award-winning kitchens of Chef Janos Wilder at The Carriage House in downtown Tucson.*



Dr. Andrew Weil  
Vanguard of Integrative Medicine &  
Food Health Trailblazer



Dr. Joaquin Ruiz  
Science Visionary,  
Implementing the Future



College of Agriculture  
& Life Sciences  
Controlled Environment Agriculture Center

## Leadership Dinner Menu

### Appetizers

Assorted Hors d'Oeuvres

### Salad

*Field Mix of UA greens, watercress, tomatoes, radishes + scallions, popped amaranth, Tucson levain garlic croutons, Ishkashita date vinaigrette, Fiore de Cabra with mushrooms*

### Entrée

*Mushroom Baklava with Aravipa fig jam, Brodo + Foam*

### Main Course

*Grilled Marinated Flank Steak  
frijoles maneados, chili Colorado, Gene's escabeche*

### Dessert

*Yuma Melon and Basil Sorbet with Kubota Strawberries  
and Mint Syrup*

Local CEA & harvest presented by...



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& Life Sciences  
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Wine from Arizona Wine Growers Association members including:

