Earth Day Menu

Appetizers
- O'Donohue Family Farm Spring Green Garlic Soup
- Hijiki Seaweed Salad, Cucumber, Miso Vinaigrette
- Herb Hummus, Baby Carrots, French Radish, Persian Cucumber, Pita Chips

Desserts
- Earth Cookies
- Fair Trade Chocolate Cocoa Mocha Chia Pudding (V)
- Strawberry Oat Milk Chia Pudding (V)
- Hibiscus Ginger soda*, Fair Trade Eco Friendly Mint Iced Tea

Entrees
- Seared California Black Cod* w/ Cherry Tomato Relish, Nori Sea Salt
- Asparagus, Sweet Potato Puree
- Organic Lentil Risotto, Baby Leeks, Kale, Super Seed Crunch (V)
- Chermoula Chicken Protein Flip Bowl
- Pickled Beets, Roasted Mushrooms, Romanesco, Yellow Wax Beans, Harissa Chickpeas,
- Fonio Brown Rice Pilaf (Allergen)
- Kimchi braised Monterey Sardine* & Calamari*

*Rated Green (Best Choice for Sustainable Seafood) by Monterey Bay Aquarium Seafood Watch

In all dining halls, Thursday April 22nd Lunch

Sourced from the following Local Farms
- Coke Farms
- Del Cabo/ Jacob Farms
- Ippolito
- Kandola Farms
- Church Bros Farms/Ippolito
- Naturipe Farms, Cal Giant
- Global Mushrooms

*Made from ginger scraps