

BEAUTIFUL SALAD GREENS // HIGHLY NUTRITIOUS

SAME-DAY HARVEST // CLEAN & NATURAL // PESTICIDE FREE

TAILORED TO YOUR PALATE // GREAT TASTE

DELIVERED TO YOUR DOOR!

# You Are Cordially Invited

## Bluewater Grill and Alegría Fresh Host Locally Grown Healing Foods Dinner

Experience a sumptuous five-course dinner celebration featuring sustainable seafood from Bluewater Grill and greens from Alegría Fresh. Pre-dinner juice reception to meet the chefs and farmer will include gourmet raw vegan appetizers. Wine pairings by Tolosa Winery of Paso Robles, Calif., featuring organic wines crafted at its solar-powered facility.

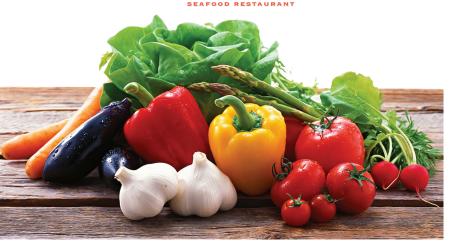
Price including food and wine pairings and gratuity is \$75. Advance ticket purchase is required. Space is limited.

### Locally Grown Healing Foods Dinner

Thursday, March 7, 2013, at 7pm
Bluewater Grill at The District at Tustin Legacy

Reserve Your Seat at www.AlegríaFresh.com/healingfoodsdinner.html





#### Juice Reception

Alegría Fresh Executive Chefs Jessica McLeish and Yolande Smith

Bluewater Grill Executive Chef Brian Hirsty
Bluewater Grill Co-founder Jim Ulcickas
Alegría Fresh Founder Erik Cutter

Purple Cabbage Juice

Raw Vegan Cheddar Nut "Cheese" Bites

#### Dinner Menu

Featuring Wines from Tolosa Winery in Edna Valley, San Luis Obispo

#### Starter

Raw Vegan Collard Wrap with Macadamia "Mayonnaise"

Collard, Beet and Carrot Wrap with Smoked Wild Salmon

Tolosa 2011 No Oak Chard

#### Soup

Sweet Potato Coconut Milk Soup with Locally Farmed Carlsbad Aquafarm Black Mussels

#### Salad

Alegria Garden Basket Salad, creamy pimento olive & cashew dressing with wild sustainable Baja Bay Scallop Crouton

Tolosa 2010 Estate Chardonnay

#### Entrée

Wild Halibut & Portobello Pesto Stack

**Tolosa Estate Pinot Noir 2010** 

#### Dessert

Raw Vegan Apple Cheesecake



## Alegría FARM