

VardiFest: A workshop in honor of Moshe Y. Vardi

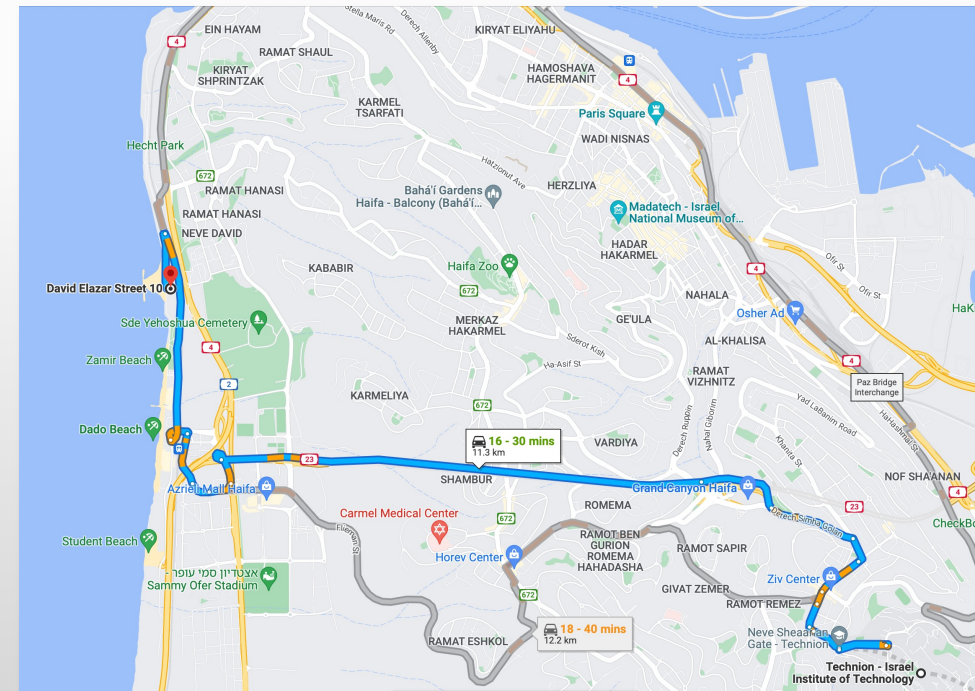
On the Not So Unusual Effectiveness of Logic

Part of FLoC 2022

July 31- Aug 1 2022, Haifa, Israel

Restaurant Tonight (July 31, 2022)

- **Where:** ALMOG Events & Conferences
David Elazar St 10, Haifa
- **When:** we move from here directly the end of today sessions
- **How:** buses/taxi will be available
(to be paid individually)
- **Dinner will be offered by our sponsors**



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Menu



Event menu

Buffet stand - accompanied by fresh salads and sauces

From the sea

Whole salmon roasted in smoked caramel
Ceviche Mango Salomon Chili Coriander and Japanese Ginger
Salmon sashimi
Selection of salted and smoked fish
A rich variety of Sushi Sandwich Maki rolls

Tapas stand

Crispy beef dumplings in beef stock
Juicy chicken chunks wrapped in tempura and pampered
South American empanadas stuffed with meat
Cauliflower cobs seasoned with chili sauce
Portobello crunch wrapped in panko in barbecue sauce

Eastern corner

Moroccan pastel stuffed with sour potatoes
Traditional Moroccan cigar with authentic filling
Homemade Cuban burgul stuffed with chopped veal
Moroccan couscous accompanied by authentic soup



Vegetable bar

A variety of green leaf salads
Fresh vegetable bar accompanied by a variety of sauces
Antipasti, seasonal vegetables are roasted in olive oil and herbs
Chef's Salon, a salad tapas season of the chef's choice

Active positions

Asado's position

Juicy asado carving position
Accompanied by sweet potato chips and sauces

Fish & Chips stand

Fried barbeque fish alongside vegetable mix chips

Lapa and kebab stand

Lamb and acorn kebab alongside vine leaves wrapped in fresh laffe

Bruschetta stand

Juicy veal carpaccio, artichoke in olive oil aioli garlic and sauces



Salads

Chickpea stew and hot tahini on roasted eggplant with fried hyssop bread *
Acorns, blush and parsley
Variety of coarsely chopped market vegetables seasoned with extra virgin olive oil, Atlantic * salt and lime
Beetroot carpaccio with beetroot pickle, olive oil and wine vinegar *
Asian salad, radishes, bean noodles, Chinese sprouts, purple cabbage, coriander and chives * in a mushroom center
Burgul salad A variety of chopped burgul herbs and cranberries in a pomegranate concentrate *
Whole eggplant on the fire seasoned with mint, olive oil and tahini *
Spicy hot, hot red and green hot peppers grilled with garlic and parsley *
Charred cauliflower salad in grilled spices with roasted pepper, parsley and onion *
Colorful curled lettuce salad in maple vinaigrette and croutons *

Additions to main course

Green rice with five types of herbs and roasted almonds
Nancy potatoes baked in garlic confit onion onions, peppers and herbs
Green leafy salad with sprouts, cherry tomatoes, dates, carrots and croutons

Main courses

A celebration on the fire
A table BBQ that includes a juicy entrecote and a grilled chicken accompanied by roasted vegetables

In addition a vegetarian chef's dish will be served at the guest's request **such as**
* Vegetarian / Vegan - Portobello mushroom stuffed with herbs
Cranberries and walnuts on pomegranate concentrate

or



* Vegetarian / Vegan - Steamed rice leaves stuffed with Japanese vegetables in a teriyaki drizzle and tahini

Children's dishes will also be served at the request of the guests

desserts

A home-made dessert plate that combines
A selection of chocolate tarts
Varied mousse, macaroni rolls
Ice cream and chocolate crembo
seasonal fruit
Flavored coffee / tea

Beverage

soft drinks
Oranges, grapefruit, carbonated variety, mineral water
A selection of beers made in the country and sand
Barko / Tishbi Red Merlot
White wine Riesling Barkan / Tishbi company

Soft drinks and beers are served in individual glass bottles *