

# MENU

## Indigenous Perspective Cuisine from Two Regional Areas: The Southwest and The Great Lakes

**Chef Ray Naranjo** (*Santa Clara Pueblo and Odawa*)

and

**Chef Benjamin Shendo** (*Jemez and Cochiti Pueblos*)

August 21, 2020 Menu

### APPETIZER

Appetizer Hour Featuring Indigenous Inspired Gourmet Popcorn Stations  
served in wine glasses

*flavors*

Chocolate & Red Chile | Maple | Mesquite  
Piñon Agave Cracker Jack | Native Green Tea

### FIRST COURSES

*Honored Ingredient: Squash*

*Chef Ray Naranjo*

Essence of Squash Consommé with its  
Next Generations Flowers to Seeds

*Chef Benjamin Shendo*

Pure Squash Puree with Honey  
and Puebloan Survival Seeds

### SECOND COURSES

*Honored Ingredients: Beans, River Trout*

*Chef Ray Naranjo*

Tempura Rainbow Trout

Blueberry Maple Gastric

Great Northern Bean Salad with Watercress

Dried Cranberries and Wild Rice

*Chef Benjamin Shendo*

Zuni Salt Trout en Papillote;

Trout Encased in Zuni Salt and Chimaha

with Spicy Pueblo Beans Fritters

### THIRD COURSE

*Sorbets From Both Regions*

Pure Maple | Agave and Cactus Fruit