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, 2021 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