



Celebrating Indigenous Resilience and Food Traditions

MENU

Hors D'oeuvres

Toasted Piñon Nut Cream with Wild Garlic and Sage
Mesquite Roasted Pumpkin and Wild Rose Hummus
Sage-Crusted Autumn Mesquite Flatbreads
Mini Corn Cakes

Soup

Smoky Mesquite and Coastal Chowder
with Sea Beans

Main Course

Elderberry Maple-Glazed Butternut Squash and Sweet Potato
Salad with Wild Berries, Pepitas, and Sage
Blue Corn Tepary Bean Tamale
Seared Oyster Mushrooms and Nopal-Corn Tortilla
with Chili Morita Salsa

Desserts

Elderberry-Mesquite Spice Brownies with Cocoa Nibs
Prickly Pear Parfait with Roasted Pine Nuts

All menu items are plant-based
Menu items subject to change