



## Pueblo Harvest Cafe

### Dinner

*(\$35 per person)*

### Pre - Contact Starters

SALMON BELLY TARTARE - Salmon Belly | Prickly Pear | Squab Egg | Amaranth | Blueberry

BISON CARPACCIO (GF) - Sumac-Seared Bison | Pickled Yucca | Pumpkin Oil | Sea Salt

### Pre-Contact Entrées

THREE SISTERS IN CAST IRON - Four Seasonal Squashes | Corn Purée | Black Bean Cornmeal Fritter | Sunflower Crisp

TRIBAL TROUT - Pan-Seared New Mexico Trout | Yam Purée | Wild Greens | Prickly Pear Syrup | Amaranth

SQUAB - Roasted Squab | Manoomin + Puffed Amaranth + Sage Stuffing | Corn Purée | Maple Glaze

### Pre-Contact Desserts

WOJAPI - Slow-Stewed Berries | Red Corn Maple Crumble

WALNUT COOKIES - Walnut Cookies | Candied Pistachios | Walnut Caramel

### Pueblo Harvest Cafe

2401 12th St. N.W.

(505) 724-3510

<http://https://www.puebloharvestcafe.com/>



## Pueblo Harvest Cafe

### Lunch

*(\$15.00 per person)*

### Soup or Salad

PUEBLO HARVEST SALAD - Mixed Garden Greens | Roasted Onion | Local Goat Cheese | Dried Cranberries | Candied Pepitas

ROASTED SUNCHOKE SALAD - Roasted Sun Chokes | Dandelion Greens | Spinach | Teardrop Tomatoes | Red Pear | Sumac-Candied Pepitas | Maple Sherry Vinaigrette

GREEN CHILE STEW - Spiced Beef | Local Green Chile | Hand-Cut Potatoes

POSOLE - White Hominy | Spiced Pork | Pueblo Harvest Seasonings

FEAST DAY STEW - Red Chile | Spiced Pork

### Entrée

BLUE CORN FRIED CHICKEN SALAD - Golden Buttermilk-Soaked 3-oz. Chicken | Mixed Field Greens | Shaved Jicama | Local Goat Cheese | Candied Pepitas | Citrus Dressing

BISON MEAT LOAF SANDWICH (POYHA) - Bison Meat Loaf | Ciabatta Bread | House-Made Chokecherry BBQ Sauce | Pickled Red Onion

ALBUQUERQUE TURKEY - Oven-Roasted Turkey Breast | Local Green Chile | Grilled Tomato | Pepper Jack Cheese | Pueblo Bread

### Dessert

House-Made Lemon Bar - Honey | Lavender

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