

CUA 276 International Cuisine

Indigenous Foods of North America

Soups

Corn Chowder \$2

Bacon, Potato, Corn, Pueblo Chiles

Sweet Potato and Mushroom \$2.5

Roasted Sweet Potato, Porcini and Cremini Mushroom, Barley

Salads

Roasted Root Vegetable and Quinoa Salad \$1.5

Turnip, Rutabaga, Radish, Sprig Onion, Vinaigrette, Mixed Greens

3 Bean Salad \$2

Pinto Bean, White Bean, Black Bean, Peppers

Onion, Herbs, Vinaigrette, Mixed Greens

Entrees

Includes Succotash and Wild Rice Pilaf

Grilled Salmon \$10

Blackberry Coulis

Bison Red Chile \$9

Pinto Beans, Winter Squash, Onion, Tomato

Duck Confit Blue Corn Crepe \$8.5

Barley, Cranberry, Chokecherry Sauce

Sunflower Crusted Trout \$8

Sunflower Seeds, Maple Reduction

Roasted Poblano \$7

Ancient Grains, Acorn Squash

Elk Bratwurst \$8

Jalapeno Cheddar, Hoagie, Fries

Smothered w/ Red Chile \$10

*These items may be raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats or poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.