

Wild, Local & Traditional Foods Dinner
November 13, 2019

First Course

Hot mixed berry soup
(local currants and raspberries from JJ&J)

Entree

Red salmon baked slowly with herbs & lemon
Local beef stew with local carrot & Tyonek potatoes

Sides

Local Swiss chard (Arctic Organics)
Kabocha squash (Moonstone Farm)
Potato rice (Potatoes from Little Susitna Farm)

Fine Ending

Herbal tea
Nettles