

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
Moose stew with local carrot & potatoes (moose donated by the
Winstaffer family)

Sides

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

Fine Ending

Herbal tea
Nettles and raspberry leaf