

# INTIMATE INDIGENOUS EXPERIENCE

**Indian Pueblo Cultural Center  
September 17, 2022 from 6:00-9:00PM**

Please join us for a unique dining event that benefits IPCC's work in support of food and agriculture entrepreneurs as they grow and scale their businesses.



Our Intimate Indigenous Experience is presented by Executive Chef Davida Becenti (Diné) and offers guests a memorable, one-of-a-kind contemporary Indigenous dinner featuring the Indian Pueblo Kitchen staff's creative, Native American culinary artistry and celebrated Pueblo hospitality. It will take place in our beautiful, mural-lined courtyard.

At our dinner, you'll learn about the cultural inspiration for the four-course meal that intrinsically connects to the region's Indigenous peoples. We'll also feature performances by Flutist Andrew Thomas (Diné) and the Sky City Buffalo Ram Dancers (Acoma).

Pricing is \$150 per seat, or \$1000 for a table of eight. Tickets go quickly, so make your reservations today. Call 505-724-3509 or email [aaragon@indianpueblo.com](mailto:aaragon@indianpueblo.com)



**Indian  
Pueblo  
Cultural  
Center**



**Indian  
Pueblo  
Kitchen**

For sponsorship and attendance inquiries, contact  
Analisa Aragon at 505-724-3509 or at [aaragon@indianpueblo.com](mailto:aaragon@indianpueblo.com).

**I N T I M A T E**  
**INDIGENOUS**  
**EXPERIENCE**

**September 17, 2022**

**Presented By**  
**Executive Chef Davida Becenti (Diné)**  
*And Featuring the Very Talented Indian Pueblo Kitchen Team*

**DINNER MENU**

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**APPETIZER**

Chilled Soup Shooters  
"Sandia" Watermelon & Mint | "Maize" Sweet Corn & Honey

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**FIRST COURSE**

Bountiful Harvest Salad  
Mixed Field Greens, Cucumbers, Cherry Tomatoes, Yellow Squash,  
Carrots, House Made Green Chile Croutons and Red Chile Vinaigrette

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**SECOND COURSE**

Blue Corn Encrusted Trout  
New Mexican Trout, Blue Corn Meal, Sage Cream Drizzle,  
Stacked Au Gratin Potatoes and Charred Broccolini

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**VEGETARIAN OPTION**

Grilled Portobello "Steaks" with Avocado Churri, Sage Cream Drizzle,  
Stacked Au Gratin Potatoes and Charred Broccolini

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**DESSERT**

Mama T's Mini Mixed Berry Pie with Whipped Cream and Cinnamon

