A Taste of Indigeneity
Tasting Menu – Saturday, August 3, 2019
School of Art Satellite Gallery at CASP

Sotol – a toast to indigeneity
Desert Door Sotol distilled in Driftwood,
Texas from wild harvested Texas sotol.

Chiletepín salsas for use throughout.

Epazote flavored black beans, crema, and
fresh epazote garnish.

Nopalito street tacos with Pápalo pesto
on a commercial white corn tortilla.

Pigweed (Palmer Amaranth) sautéed
with onion and served with a side of pink
and blue hominy.

Yucca, Epazote and squash blossom
quesadillas on a Mesquite flour tortilla.
Squash blossoms courtesy of Ashley and
Josh of Quail Feather Farms, Slaton.

Huitlacoche and calabacita with Pápalo
and pink Yucca garnish on a house made
blue corn tortilla.
Squash courtesy of Ashley and Josh of
Quail Feather Farms, Slaton.

Amaranth tzoollí (alegrias).

Shiner Beer
Topo Chico
Prickley Pear Soda
Flat Water