Native Heritage Dinner on Saturday, May 20

Chef Candace Stock will create a **Native Heritage Dinner** at BernBaum's on Saturday, May. 20th 2023 and you are welcome to participate in this event. Andrea Baumgardner and Brett Bernath relocated the BernBaum's restaurant to Broadway in downtown Fargo a few years ago and the restaurant has become exceptionally popular after BernBaum's was mentioned in a review in the New York Times a few months ago. BernBaum's is perhaps best known for Icelandic and Israeli-inspired food and healthy breakfasts or lunches, but Chef Candace Stock will create a dinner for the NCBDS conference that will be seasonal and based on land, foraging, and her inspiration from prairie flora, fauna, and heritage. Candace Stock grew up on Minnesota's White Earth Reservation and is of HoChunk and Winebago lineage. Chef Stock studied at the Culinary Institute of America in Hyde Park, New York, and the Szechuan Cooking Institute in China.

The dinner will be gluten-free with vegan options. In this meal Chef Candace will be using locally sourced ingredients that hold medicinal and spiritual properties in her culture. Chef will share a small story and information about the menu at the event.

MENU

Amuse

Pemican

First Course

Turnip salad shaved turnips with mustard seed and maple vinaigrette, charred onions, cauliflower

Second Course

Smoked walleye wild rice, nettle puree, rose hip jam *vegan option squash dumpling in place of walleye

Third Course

Bison, poached fennel, apricots, and potatoes *vegan option pan-fried butter beans with toasted hazelnut

Dessert

Chocolate and Beet Root Cake
Orange curd, berry palm and birch bark chocolate

For more information about BernBaum's and Chef Candace Stock visit these media links:

New York Times: Geez, Even Fargo Has Gone Upscale

Prairie Public Interview: <u>Indigenous Chef Candace Stock on her Approach to Food</u> BernBaum's, 402 N Broadway, Fargo, ND 58102: <u>https://www.bernbaums.com</u>