

# THE TREE

## MYTH, SYMBOL, AND METAPHOR

Tohono Chul Park Gallery - November 14, 2014 to February 15, 2015

*This exhibition of work by regional artists explores personal, universal, and metaphorical connections with trees, including trees of life, family trees, and age-old myths. The Garden Bistro would like to thank Tohono Chul Park for providing us with their harvest from the Ethnobotanical Garden for this featured insert.*

### **Enchiladas de Nopales con Chile Colorado**

A vegetarian flat enchilada with roasted prickly pear cactus pads, red chile sauce, asadero cheese, finished with avocado, pico de gallo, green onions, crispy corn tortilla rajas, cotija cheese, sour cream drizzle, and charro black beans

*\$15.50*

### **Tohono O'odham Stack**

Fry bread pillows layered with beef barbacoa stewed with laurel tree leaves, spicy chipotle chile-spiked tomatillo sauce, asadero and cotija cheeses, avocado, radish, and pico de gallo served with native brown and white tepary beans

*\$17.00*

### **Grilled Chicken and Cheese Stuffed Chile Relleno**

Poblano chile stuffed with achiote grilled chicken, asadero cheese, roasted corn, and black beans served over roasted red pepper cheddar polenta cakes and chipotle chile-spiked tomatillo sauce with pico de gallo, and cilantro lime crema

*\$17.00*

### **Char-broiled Sugarcane Shrimp Flatbread Salad**

Char-broiled shrimp served on chicama flatbread, petite mixed greens, avocado, grape tomatoes, charred pineapple salsa, toasted pepitas, cotija cheese, sweet sun dried corn, and shaved red onions tossed with serrano grape vinaigrette

*\$17.50*

### **Bistro Style Meatloaf**

Glazed with sambal black mission fig ketchup, tumbleweed onions, and served with yukon gold potato, and wilted spinach mash

*\$16.00*

### **Gnocchi Carbonara**

Applewood smoked bacon, shallots, peas and cherry tomato sautéed with potato dumplings tossed in a light Romano cheese-spiked pinot grigio cream sauce

*\$16.50*

*Undercooked eggs, meats & fish may increase risk of food borne illness.  
20% gratuity will be added to all parties of six or more*

## **DESSERT MENU**

*All selections are \$7.00*

### **Mesquite Pumpkin Cannolis**

Crispy mesquite meal cannoli shell with pumpkin-laced mascarpone

### **Chef's Whim Fruit Chimichanga**

Seasonal fruit chimichanga dusted with cinnamon sugar and finished with vanilla bean ice cream and cajeta caramel sauce

### **Ibarra Chocolate Flan**

A delicate Mexican chocolate flan served with crispy phyllo, fresh berries, cascabel chile caramel sauce, and chef's fruit purées

### **Pastel Tres Leches**

Spongecake layered with three milks, toasted almonds, and vanilla bean whipped cream

### **Enjoy a Specialty Coffee Drink**

**with your choice of:**

*Bailey's*

*Frangelico*

*Grand Marnier*

*Kahlua*

*Dark Creme de Cacao*