

SOMA Camp 2008 Presents
~The Sunday Night Dinner~
“Mediterranean Mushroom Meze”

Salad

~ Sweet and Bitter Greens, Marinated Mushrooms, Red Onion, Oranges,
with a Levantine Vinaigrette~

Entrees

~Porcini, Parsley, Garlic, and Citrus~Stuffed, Roasted, Chicken Thighs~

~And~

~Truita de Xampinyons—Catalonian Frittata of Mushrooms, Potatoes, and Onion~

~Both Served with King Bolete Gravy~

Meze

~Moroccan and Libyan Olives~

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~Cannellinis and Cabrales with Sage-Infused Coccoli Kernels~

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~Provencal Wild Mushroom and Spinach Tart~

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Carrots Veneto

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~Sautéed Garlic Mushrooms Ionia ~

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~Grilled Truffle Polenta with Tuscan Wild Mushroom Ragout~

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~Pate of the Two Sicily's~

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~ Chestnut and Chanterelle Toast~

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~Mushrooms En Papillote~

Dessert

~Camp 2008 Candy Cap Brioche Pudding~

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Camp Executive Chef: Patrick Hamilton, a.k.a, “Mycochef”

Chef de Cuisine: Jill Nussinow, a.k.a, “The Veggie Queen”

Sous Chef: Caitlin Marigold

And

The SOMA Culinary Group Chefs de Partie including
Mark Todd, Robert Deny, and Dee Dumont