

-SOMA CAMP 2011 PRESENTS-

“HOMAGE TO THE EASTERN EUROPEAN MUSHROOM HUNTING TRADITION”

-Table Top-

Plowman’s Plate

**Chanterelle Sausage, SOMA Mustard, Pickled Mushrooms, Smoked Salmon,
Yogurt Mushroom Cheese, Mushroom Pumpernickel, Mushroom Butter**

-Soup-

Hungarian Mushroom and Slovakian Sweet Onion

-Salad-

Beets, Mushrooms, Oranges, and Bulgarian Feta on Baby Greens

-Entrees and Sides-

Polish Wild Boar Ballotine

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Russian Vegetable and Mushroom Kugel

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Romanian Spinach, Black Chanterelles, Roasted Garlic, and Pine Nuts

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A Sauce of Wild Mushrooms

-Dessert-

Pashka, Citrus Glazed Kulich and Candy Cap Caramel Sauce

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**SOMA Executive Chef Mycochef Patrick Hamilton
Chefs de Cuisines Julie Schreiber and Jill Nussinow
Executive Pastry Chef Shelly Kaldunski
The SOMA Epicureans and Guest Chefs**

