

# SOMA Camp 2006 Presents

## ~The Sunday Night Dinner~

### Cream of Mushroom Soup

Outrageous, over the top, full of North Coast wild mushrooms and sweet Sonoma County cream

### January Salad of Sweet and Bitter Greens

Navel orange wheels, kumquat quarters, juliennes of red onion and crisp sautéed golden chanterelles top an easy mix of seasonal greens tossed with a citrusy vinaigrette

### Pate of Wild Game

California black bear, Dry Creek Valley wild boar, Arctic caribou, Tule Lake black-tailed deer, Central Valley ring-necked pheasant, and local wild turkey come together peacefully and tastefully in this exceptional—and rare—offering.  
Served with a cranberry and juniper berry sour cream sauce

### Lentil, Mushroom, and Walnut Pate

Dry-farmed green lentils, feral fungi, assorted alliums, English walnuts, oats, and herbs in this non pareil vegetarian pate

### Lasagne ai Funghi

A Northern Italian style dish, crafted in the ways of Sonoma County, with layers of mozzarella, eggplant, tomato sauce, porcini, béchamel sauce, prataiolo coltivato, and Parmigiano-Reggiano

### Russian Kale with Northern California Black Chanterelles

Perfectly prepared local kale accompanied with our world famous (and world's best!) Salt Point State Park black chanterelles, sautéed Mexican purple garlic, and a reduction sauce of Modena balsamic vinegar

### Roasted Assorted Winter Squashes

Delicately diced and roasted Delicatas, Acorns, and Butternuts dusted with a mixed wild mushroom powder and topped with butter baked slivered almonds

### A Dessert of Tropical Notions

Sautéed Panamanian bananas, dried cherries and Hawaiian ginger in a paw paw and jujube brandied cream sauce.  
Served over a very special candy cap shortbread