

SOMA Camp 2007 Presents

~The Sunday Night Dinner~

South of the Border Slaw

Our rendition of how a slaw from, say Oaxaca, could taste. Prickly pear fruit (“tunas”)-based dressing, seasonal winter citrus, pickled wild mushrooms, and candied pumpkin seeds, hola?

Enchilada de Pollo con Rodellon

Imagine tender chicken pieces coated with dried Costa del Norte boletes, slow grilled, then placed nicely in-between layers of perfectly prepared fresh tortillas (Northern Mexico stacked style) to bake with shallots, herbs, Monterey Jack, chewy Cheddar and queso fresco. Optional enchiladas of roasted cauliflower and the same great cheeses will be available for non-meat eaters.

Imagine and then enjoy

Quesadilla a la Parrilla

Spicy and hot (why not?), good gooey cheese and mushrooms in these griddled comfy-food especialides

Cordorniz con Canterelas Negras

(Baja?) California Valley Quail stuffed to their limits with black chanterelles, brandy, Mexican garlic, and Jalisco herbs then served with a sauce of crema and white wine

Chipotle Carnitas con Especies Mexicanas

Mexican style pork shoulder braised in lime juice and Sinaloa spices, chopped and crisp grilled, touched with smoky chipotle, and served with pickled red onions and warm corn tortillas

Vegetales Asados con Salsa Pipian

A blend of potatoes, cactus paddles, chayote, mixed wild mushrooms, and chard, oven roasted and topped with a sauce of chiles and sesame seeds.

Achiote Rice

White rice cooked in mushroom stock and tossed in a paste of achiote, allspice, black pepper, apple cider vinegar, and garlic. Si, si!

Frijoles Refritos

Mexican fried beans. Simple. Tiene una problema?

Tamales con Lactario Dulce

A local version of the popular dessert tamales stuffed with pine nuts and candy cap mushrooms then lightly bathed in a bittersweet cinnamon chocolate sauce.

SOMA Camp Chef: Patrick Hamilton (a.k.a “Mycochef”) Sous Chef: Jill Nussinow (a.k.a. “The Veggie Queen”) Kitchen Staff: The SOMA Culinary Group, muy especial.

