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~
~ Cannellinis and Cabrales with Sage-Infused Coccoli Kernels~
~ Provencal Wild Mushroom and Spinach Tart~
~ Carrots Veneto~
~ Sautéed Garlic Mushrooms Ionia~
~ Grilled Truffle Polenta with Tuscan Wild Mushroom Ragout~
~ Pate of the Two Sicily’s~
~ Chestnut and Chanterelle Toast~
~ 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