SOMA PROUDLY PRESENTS
AN ORIENTAL MUSHROOM JOURNEY
JANUARY 17, 2010

TABLE TOP
~Pickled Mushrooms, Porcini Chapati, Mushroom Kejap, a Sambal, Jalapeno and Lime Pickle, Korean Style Kimchi with Mushrooms~

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APPETIZER
Mieng Kum
~you fill lettuce leaves with wondrous little bits~
~plus a special sauce~

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THE MAIN COURSES
Nasi Goreng—Indonesian Fried Rice
~mixed with mushrooms, bean sprouts, cabbage, chiles, mint, basil, and peanuts~
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Rice Paper Spring Rolls
~rice noodles, mushrooms, shrimp, carrot, cabbage, scallions, cilantro~
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Fried Crispy Egg Rolls
~pork, mushrooms, scallions, garlic, ginger, egg~
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The Satays—Shrimp, Chicken, Beef, and Mushroom
~with splendid SOMA sauces~
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Korean Garlicky Spinach and Mushroom Warm Salad
~spinach, scallions, mushrooms, and garlic goodness~

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DESSERT
Candy Cap Fortune Cookies. Sticky Rice Cake with a Red Bean Sauce Infused with Tangerine Peel, Plus a Perfectly Poached Pear in a 5-Spice Wine Syrup

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Executive Chef: Mycochef Patrick Hamilton, Executive Sous Chef: Jill Nussinow, Pastry Chef: Shelly Kaldunski, Chefs du partie: The SOMA Culinary Group, Saturday Night Cheese Dude: Mark Todd; Guest Chefs: John Gerber, Toni Moore, and John Littlewood