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