

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~



**APPETIZER**

Mieng Kum

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



**THE MAIN COURSES**

Nasi Goreng—Indonesian Fried Rice

~mixed with mushrooms, bean sprouts, cabbage, chiles, mint, basil, and peanuts~



Rice Paper Spring Rolls

~rice noodles, mushrooms, shrimp, carrot, cabbage, scallions, cilantro~



Fried Crispy Egg Rolls

~pork, mushrooms, scallions, garlic, ginger, egg~



The Satays—Shrimp, Chicken, Beef, and Mushroom

~with splendid SOMA sauces~



Korean Garlicky Spinach and Mushroom Warm Salad

~spinach, scallions, mushrooms, and garlic goodness~



**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



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