

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