

# **-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**

\*

#### **Russian Vegetable and Mushroom Kugel**

\*

**Romanian Spinach, Black Chanterelles, Roasted Garlic, and Pine Nuts**

\*

#### **A Sauce of Wild Mushrooms**

### **-Dessert-**

**Pashka, Citrus Glazed Kulich and Candy Cap Caramel Sauce**

\*

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

