

SOMA Camp 2006 Presents

~The Sunday Night Dinner~

Cream of Mushroom Soup

Outrageous, over the top, full of North Coast wild mushrooms and sweet Sonoma County cream

January Salad of Sweet and Bitter Greens

Navel orange wheels, kumquat quarters, juliennes of red onion and crisp sautéed golden chanterelles top an easy mix of seasonal greens tossed with a citrusy vinaigrette

Pate of Wild Game

California black bear, Dry Creek Valley wild boar, Arctic caribou, Tule Lake black-tailed deer, Central Valley ring-necked pheasant, and local wild turkey come together peacefully and tastefully in this exceptional—and rare—offering.
Served with a cranberry and juniper berry sour cream sauce

Lentil, Mushroom, and Walnut Pate

Dry-farmed green lentils, feral fungi, assorted alliums, English walnuts, oats, and herbs in this non pareil vegetarian pate

Lasagne ai Funghi

A Northern Italian style dish, crafted in the ways of Sonoma County, with layers of mozzarella, eggplant, tomato sauce, porcini, béchamel sauce, prataiolo coltivato, and Parmigiano-Reggiano

Russian Kale with Northern California Black Chanterelles

Perfectly prepared local kale accompanied with our world famous (and world's best!) Salt Point State Park black chanterelles, sautéed Mexican purple garlic, and a reduction sauce of Modena balsamic vinegar

Roasted Assorted Winter Squashes

Delicately diced and roasted Delicatas, Acorns, and Butternuts dusted with a mixed wild mushroom powder and topped with butter baked slivered almonds

A Dessert of Tropical Notions

Sautéed Panamanian bananas, dried cherries and Hawaiian ginger in a paw paw and jujube brandied cream sauce.
Served over a very special candy cap shortbread