

**SOMA CAMP 2009 PRESENTS**  
**The Sunday Night Dinner**  
**“ITALIAN, AND WHY NOT?”**

**Insalata (Salad)**

“Verdure Dolci e Amare con Vinaigrette di Agrumi”  
-Sweet and Bitter Greens in citrus Vinaigrette-

**Portate (Entree)**

“Costole Mobili di Manzo BraSATE Lentamente con SalsA di Porcini”  
-Slow Braised Beef Short Ribs with Porcini Gravy-

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“Strata di Funghi Selvatici”  
-Wild Mushroom Strata-

**Contorni (Side Dishes)**

“Torta di Risotto con Funghi e Salsa Puttanesca”  
-Mushroom risotto cakes with Putanesca Sauce-

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“Cavolo Brasato con Aglio e Funghi Selvatici”  
-Garlic Sauteed Cabbage with wild mushrooms-

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“Fagiolini Verdi Cotti al Forno con Trombette die Morti”  
-Oven roasted green beans with black chanterelles-

**Dolci (Dessert)**

**“Banane con Salsina di Limone e Noce di Cocco, Frutta Secca Rossa, Lactario  
Rubido Dolcetti con Mandorle”**

-Bananas with Lemon coconut Sauce, red dried fruits, almonds over candy cap  
cookies-

Camp Executive Chef: Patrick Hamilton, a.k.a, “Mycochef”  
Chef de Cuisine: Jill Nussinow, a.k.a, “The Veggie Queen”  
Sous Chef: Caitlin Marigold Pastry Chef: Shelly Kaldunski,  
And The SOMA Culinary Group Chefs de Partie including  
Mark Todd, Robert Deny, Karen Kruppa, and Dee Dumont