

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