



*Market Place Dinner*

Prepare and share a gourmet dinner of local, fresh, organic fruits and vegetables with club member vegan chef, Barry Schenker

*Farro pizzichi with basil pesto, corn, and summer squash*

*Potato leek soup*

*Mixed grilled vegetables*

*Baby greens, mango, and heirloom tomato salad*

*Acme whole grain breads*

*Vanilla hazelnut biscotti with Vin Santo*

*Please bring your beverage of choice*

Sunday, July 20, 2008

We begin cooking at 5 PM

Berkeley Hillside Club

2286 Cedar at Arch

\$20 HSC members / \$25 guests

Limited seating

RSVP by Monday, July 14 to 510-649-0449

or [barryschenker@comcast.net](mailto:barryschenker@comcast.net)

*Menu subject to slight modification due to market variables*

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Previous dinners have included

*Butternut squash risotto with shitake mushrooms  
Sautéed rainbow chard with garlic  
Roasted golden beet and arugula salad  
Autumn fruit salad*

*Basil pesto with farro pasta, corn and summer squash  
Roasted Russian fingerling potatoes  
Baby greens, tomato, fruit salad  
with fig-balsamic vinegar dressing*

*Sicilian nut pesto with spelt tagliatelle  
Roasted cauliflower  
Sautéed zucchini with garlic  
Arugula, heirloom tomato, and fruit salad*

*Egyptian red lentil soup  
Baby arugula and mizuna with roasted red peppers and fennel  
Pizzichi farro pasta with mint nut pesto  
Sautéed napa cabbage with chili, garlic, and ginger  
Mixed fruit compote with semolina pistachio cookies*