



Market Place Dinner

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

Thai pineapple red curry
Sauteed snow pea sprouts with garlic
Oven-fried lotus root
Baby greens with grilled vegetables
Burmese peanut vegetable soup
Thai red rice
Please bring your beverage of choice

Friday, May 16, 2008
Cooking begins at 5 PM
Berkeley Hillside Club
2286 Cedar at Arch
\$20 HSC members / \$25 guests
Limited seating
Please RSVP by Tuesday, May 13 to 510-649-0449
or barryschenker@comcast.net
Menu subject to slight modification due to market variables

Previous dinners have included

Butternut squash risotto with shitake mushrooms
Sauteed 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
Sauteed 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
Sauteed napa cabbage with chili, garlic, and ginger
Mixed fruit compote with semolina pistachio cookies