

## Silk Road Banquet 2003

### 1st Course -- 13th century Venetian

*Chicken Ambrosino (chicken thighs with almonds, dates, figs in a sweet vinegar sauce)*

*Nut and Onion Foccacia (bread w/ ground almonds and chopped onions)*

*Vegetable Tourte (spinach and other greens in an egg-cheese tart)*

*Fonghi (dried mushrooms soaked in liquid and sautéed with onions)*

*Green Salad (mixed greens with a simple vinaigrette)*

*Tiered Torta (layered pastry of almonds, dates, figs, and sugar, spices)*

### 2nd Course -- 14th century Middle Eastern

*Raihaniya (lamb and lamb kabobs with a spinach sauce)*

*Rice*

*Buran (lamb kabobs w/ eggplant sauce)*

*Shiraz Bi-Buqul (leeks and herbs with ricotta salata)*

*Q'ar Bi-Laban (squash in a yogurt sauce)*

*Hais (date/almond balls)*

### 3rd Course -- 13th century Mongolian

*Eggplant Manta (eggplant stuffed with spiced ground lamb, served with garlic, basil, yogurt sauce)*

*Congee (rice porridge served with (separate) dried marinated beef shreds, greens, soy)*

*Poppyseed Rolls (steamed rolls)*

*Yam Puree (Chinese yams pureed with apricot kernels and millet)*

*Lotus Root Salad (lotus root slices lightly steamed and dressed with soy and vinegar)*

*Phoenix Salad (assorted slices of vegetables, raw and pickled)*