



To Celebrate the Holiday Season, the
Mycological Society of San Francisco

Invites you to the

Annual Holiday Dinner

APPETIZERS & EGG NOG

Buffet at 7:00 pm, dishes as provided by volunteers

MENU

WOOD NYMPH SOUP

Creamed morels with golden beets, sherry, and nutmeg

TRUFFLED GARDEN SALAD

With porcini bits

SCALLOPED POTATOES

With black and gold chanterelles

ROAST TENDERLOIN OF BEEF

With porcini sauce

or

Vegetarian alternative (must request with reservation)

WILD MUSHROOM STRUDEL

CARROTS AND PEAS

With Shallots

CANDY CAP LOG

Chef: Michael Giacomini and his Merry Band of Elves
Cost: \$30/member; \$35/non-members
Location: December 9, 2002, 8 p.m., Snow Building, Oakland Zoo
Entertainment: *Samboseros* ...a little samba, a little bossa nova

Reservations required. Please mail check, payable to MSSF, together with the names of those in your party to: George Collier/MSSF Holiday Dinner, 1535 Church St., San Francisco, CA 94131.

Meal produced by the Culinary Group of the MSSF.