



*Burning Man 2009 Pre-Event  
Feed the ARTists (FtA)*

*thursday, august 27, 2009*

*moroccan*

*nibblies*

*roasted red and yellow bell peppers,  
tapenade on sesame cracker*



*soup*

*mint and caraway harira*



*main course*

*almond-stuffed chicken with semolina and  
raisins*

*vegetable tagine*



*salad course*

*carrot, orange and cinnamon salad*



*dessert course*

*seffa*

*(sweetened couscous with dried fruit)*



*"If you throw a lamb chop in the oven, what's to keep it from getting  
done?"*

*—Joan Crawford in the movie "The Women"*



*Burning Man 2009 Pre-Event  
Feed the ARTists (FtA)*

*friday, august 28, 2009*

*thai*

*meht mamuang himapahn tote*

*fried cashews  
freshly-made limeade*



*tome kha tofu*

*tofu coconut milk soup with galangal and  
green onions*



*kwaytiow path si-yu*

*rice noodles with soy sauce, broccoli and beef  
rice noodles with soy sauce and assorted  
vegetables*



*som tum*

*green papaya salad with chilies and lime*



*kao niow mamuang*

*sticky rice with mangoes*



*"When my mother had to get dinner for eight she'd just make  
enough for sixteen and only serve half."*

*—Gracie Allen*



# *Burning Man 2009 Pre-Event Feed the Artists (FtA)*

*saturday, august 29, 2009*

## *"stoned"*

### *nibblies*

*lavash with goat cheese, dried apricots,  
wilted spinach and red bell peppers*



### *soup*

*chilled carrot-honey*



### *main course*

*grilled tuna with a nectarine salsa, blue  
lake green beans, onion confit*



### *salad*

*english cucumbers and heirloom tomatoes  
with a plucot dressing*



### *dessert*

*flourless chocolate cake with a dark rum,  
dark chocolate sauce and peach purée*



*"Eat not to dullness. Drink not to elevation."*

*—Benjamin Franklin*



## *Burning Man 2008 Pre-Event Feed tHE ARTists (FtA)*

*Wednesday, August 20, 2008*

### *nibblies*

*Raw vegetables and assorted breads,  
"Mojo workin'" salsa White bean hummus*



### *Agua Fresca Verde*

*"Green with envy" smoothie*



### *main course*

*Thai red curry vegetables and  
tofu in coconut milk Jasmine rice*



### *salad course*

*Baby greens, macerated dried berries,  
goat gouda, toasted pumpkin seeds,  
sliced ed onions, Roasted shallot  
Dijon mustard vinaigrette*



### *dessert course*

*Ice-cold red and yellow watermelon  
served with Ice-cold vodka,  
lemon and fresh mint*





## *Burning Man 2008 Pre-Event Feed tHE ARTists (FtA)*

*Thursday, August 21, 2008*

### *nibblies*

*Caramelized baked tofu on  
toast points with a cilantro, onion,  
and red bell pepper confit*



### *Amuse Bouche Verte*

*"Jolly green giant" smoothie*



### *main course*

*Vegetable and marinated seitan  
stew Chipotle cashew sour cream*



### *salad course*

*Sliced heirloom tomatoes, English  
cucumbers, red onions Toasted  
fennel seed and citrus vinaigrette*



### *dessert course*

*Fresh stone fruit with a cardamom  
seed-infused almond milk crème  
anglaise and assorted cookies*







## *Burning Man 2008 Pre-Event Feed tHE ARTists (FtA)*

*Friday, August 22, 2008*

### *nibblies*

*Warm herbed barley risotto cakes  
with wilted spinach and Roquefort*



### *Agua fresca verde*

*"Green goddess" smoothie*



### *main course*

*Brown rice penne pasta with wild  
mushroom, fresh herbs, fennel and pecorino*



### *salad course*

*Romaine, sprouted lentils and  
mung beans, sesame seeds, apples  
with a sesame-miso-lemon vinaigrette*



### *dessert course*

*Flourless chocolate cake with a  
dark rum, dark chocolate sauce  
and passion fruit purée*





# *Burning Man 2008 Pre-Event Feed tHE ARTists (FtA)*

*Saturday, August 23, 2008*

## *nibblies*

*Grilled balsamic-glazed black  
mission figs with chevre and chives*



## *Agua fresca verde*

*"Green God" smoothie*



## *main course*

*Sea-Faring Vegetarian paella with  
onion, tomato, zucchini, kombu, hijiki  
and wakame seaweeds*



## *salad course*

*Baby spinach, roasted chioga, red, and  
yellow beets, toasted hazelnut-crusted  
goat cheese with a fig balsamic,  
olive oil and grapefruit vinaigrette*



## *dessert course*

*Mixed fruit salad with mango  
and vanilla sauces*

