



# Theme Camp Guide

(Join us and other camps in hosting a funded artist group for dinner during pre-week, building community, and creating a lasting and meaningful playa experience!)

Want to Feed your Soul? Want to bond with great groups of people before Burning Man even starts? How about making more lifelong friends? Wine and dine in the company of greatness! Enjoy the views Playa-side with funded artists from the comforts of your own camp! Chicks dig it, dudes dig it more! Become a millionaire in less than one week!

WE CAN TELL YOU  
HOW TO HAVE ALL  
THIS AND MORE!!!

(Except for that last part..... When you figure that one out, let US know)



## Thank you so much for your interest in helping to feed the artists!

Every year, many artists descend on the Black Rock desert with one goal in mind; to create some of the most mind-blowing, creative pieces of art on the planet for all of its citizens to enjoy. We all know how much effort can go into designing and creating any personal project, whether it is art, structures, theme camps, relationships, etc. But when you completely loose your marbles and decide to have a go at it on the Playa, that's a whole 'nother slice of pie.' Nothing ever goes as planned. Items get left behind; Things break; Tab A never fits into slot B the way it did back home; Dust gets in everything; Half of your crew comes down with a mysterious hangover that seems to be going around; It's stinking hot; It's stinking cold; You have to have this monster finished by Monday, and... SOMEone forgot to bring the kitchen!

We at "Feed the Artists" would like to help create lasting bonds that bring this great community of ours even closer together, and what better way to do it than through FOOD? Everyone loves food, RIGHT? So we would like to match people with FOOD to people with empty plates, grumbling stomachs, tired souls and noses full of playa-boogers! Napoleon put it best when he said, "An army marches on its stomachs," and David Best put it even better when he said, "An army of artists marches on their stomachs!" We are making it our goal to ease the suffering and support our artists, so join us by throwing a dinner party for your neighborhood Playa-starving artist!

Now, as a theme camp, you might be all too familiar with the difficulties of setting things up on the Playa. I mean, let's face it; you're out there busting your ass eighteen hours a day too, right? But there IS one major difference between you guys and the artists. While what you're setting up is clearly a wonderful gift to the community, it also, ultimately, will provide for your own comfort and shelter, by providing the basic needs, structures and conveniences for your camp members. The artists, on the other hand, are working just as hard building projects that provide for everyone else's enjoyment, but have nothing to do with their own food, comfort, or shelter.

In addition to their art project, they still have all their own creature comforts and camping arrangements to think about, which is where we come in! We feel that a true community takes care of its artists. So its our goal to match BM's funded artists, OUR artists, with people like you who may have the space, time, and a bit of extra resources to provide a very special gift to one or more of our art groups... a nourishing, heartfelt meal. A meal that provides everyone involved with a brief respite from the stresses of playa setup; a meal that allows two groups who may not have otherwise become acquainted to "break-bread" together and discover each other; and, most importantly, a meal that nourishes the bodies, minds, and souls of all its participants, and ultimately, by extension, the entire Burning Man community.



## Background

In the spring of 2007, Keith "Colonel Angus" Rinzler sat in a restaurant in Atlanta, Georgia with his friend and well-known Burning Man artist, Zach Coffin, discussing, as they were often prone to do... Burning Man.

Zach described the challenges that Burning Man artists with reasonably-sized projects face by explaining that they arrive on the playa during the week prior to Burning Man's official start, work 18 hours a day trying to build and/or install their art piece, and most of them, especially the smaller and newer crews, have little time or energy left to think much about food. Consequently, their energy, enthusiasm, vitality, happiness and overall experience diminishes more each day as they feed themselves with whatever pre-packaged, processed junk foods they can grab, if they even eat at all, until finally, they are so exhausted and burnt out that when the festival actually begins in earnest, they are too worn out to enjoy it.

To which Keith, in his typical straightforward entrepreneurial style said, "Let me get this straight....."

The artists of Burning Man arrive on the playa early, work their asses off 18 hours a day or more, to produce incredible works of art that ALL Burning Man participants can enjoy, and in the process, even with all the talent and resources that are available on the playa, many of them half starve to death, or at the very least work themselves into the ground and spend a good portion of the actual Burning Man event recovering. THAT'S Bullshit! Let's do something about it."

To which, Zach responded, "breathe Keith, breathe."

Then Keith called his good friend and professional chef, Jean-Pierre "Chef JP" Weingarten, in San Rafael, CA, and described his idea for a grass-roots program during pre-event set up week, in which theme camps' kitchens could gift meals to these artists and their crews, as they were setting up their installations, and.....

"Feed the Artists" was born.

(see our vision statement in appendix A, if you're interested)



## So you want to “Feed tHE ARTists?”

Here's how! It is as easy as falling off an art car!

### Pre-Playa

The most important goal when throwing your FtA dinner party is that it should be fun for all, not just your guests! By following a plan laid out in advance and taking some important factors into consideration, this should be a \*SNAP\*! Here's what you need to do:



Visit our website.

Go to [www.feedtheartists.net](http://www.feedtheartists.net), and click on “Theme Camps, Invite an Artist to Dinner.”



Select an artist group and date.

When selecting an artist group there are a few things to consider. First you need to have a solid idea when your camp will not just be on site, but actually be functional. Trying to host a dinner with a half-operational kitchen and no shade structure will be stressful for all. Give yourself a reasonable amount of time to ensure that your camp will be fully capable of hosting a relaxing and fun event! Once you have made this commitment, you can now look at the groups of artists available on the day(s) you will be available to host.

Decide how many people your camp can accommodate for dinner. Pick a reasonably sized group, one that doesn't stretch your camp's resources or budget. It is best to start on a small scale than to over-extend yourself and have a bad experience. This should be a special event! You can host a small group for one night or multiple groups on multiple nights. The choice is yours!

Think about the group's special needs, if they have any. A group of vegan's might not enjoy the yummy BBQ your meat camp is grilling, for example.

Think about your own interests. Is there a project you'd like to learn more about? A particular installation you would like to get a behind-the-scenes tour of? An Artist you would like to meet?

Now after taking these things into consideration, decide on your date(s), select your group, and contact us with the info! We'll handle all the coordination from there.



Develop a plan!

Planning your dinner before the event can save you big headaches and work! There are many menus that can be planned





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and even put together pre-arrival (see Appendix B for Chef JP's FtA Kitchen Tips and Appendix D for Chef JP's Sample Menus and Ingredient lists).

The better you plan your dinner before the event, the more fun it will be and the more special for you and your guests. Think of those special amenities that will make the dinner(s) more unique and fun....Playa schwag? Decorations? Massages? Costumes? Delivering special invites naked? Go nuts! Get crazy! After all, it is Burning Man!

It might be helpful to pick an FtA dinner coordinator. The coordinator can plan how the dinners will run, interface with the various parts of your theme camp that will be involved, and make sure that contingencies have been thought through. This includes things like overseeing volunteers involved with the planning and execution of the dinners, menu development, food and beverages, infrastructure, time tables, themes and entertainment, and communication with the artist's group(s).

We divide responsibilities for our own FtA dinners between our chef, who oversees all the “back-of-the-house” duties, and our Maitre d' hotel, who oversees all of the “front-of-the-house” activities. Obviously, since our dinners may be a good bit larger than the ones you are planning, you might not quite need this level of division of duties, but check out our Maitre d'hotel Job Description in Appendix C and you'll get a good idea of the importance we place on the Dinner Coordinator role.



Communicate! Communicate! Communicate...  
with your invitee!

We can't stress this enough!

Once you let us know who you want to invite, we'll make sure you have all their contact information. Communicating with them before arrival on the playa will alleviate a lot of the anxiety of the unknown, and we all know that plans and details discussed before hand have a much better chance of succeeding. Of course, even the best laid plans can go awry on the Playa, but by staying in contact, miscommunications are kept to a minimum, and the process of bonding begins. And, by the way, it's a great opportunity to get more insight into who these people are, what their projects are all about, and what their favorite shot is!!!



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So, contact them initially to introduce yourself and to get acquainted. Then, find out what their needs are, and let them know yours. Details like whether you will be providing all the plates and utensils or if the artists need to bring their own, or if anyone has food allergies need to be addressed. And, as soon as you know your playa address, communicate that to your invitees as well.

And, please copy us on your correspondence so we will know what is going on and be able to help if there is a problem.

### On the Playa

You will be graded on punctuality!

OK no you won’t... We understand all about “playa-time”. Things happen. Yet keeping this in mind, try as best as you can to keep things on the schedule agreed upon. Remember, you and the artists are taking time out from other important duties that need to get done, so lack of communication and running late can certainly put a damper on what would otherwise be a great experience. No one wants to be biking around for miles in circles trying to figure out what is going on and where everyone is. Save that for one of those “had yourself too good of a time” nights.

It is important that you find your guests as soon as possible upon arrival (theirs or yours, whoever arrives last) to confirm plans and location, discuss changes, make contingency plans in case disaster strikes, and to put some faces to the names. Check with the Artery to find out if your artists have arrived, and if so where they are located. Then, find them and touch base. We like to have fun with this by coming up with crazy ways to personally invite them to dinner. Fire and nakedness work really well!!!!

In case disaster does strike (say a whiteout, or a twister takes the entire kitchen out, or Joe is 3 days late with the truck that is carrying all the supplies), send someone to contact the artist group, and FtA ASAP. We can utilize our resources to help you deal with whatever problem you may be having, or relocate the group to another camp if you are unable to provide dinner. We’ll do whatever is necessary to iron things out if we have sufficient notice! Even in the face of disaster, responsibility still exists. Make sure you communicate and if you need it, ask for help!



## So you want to “Feed tHE ARTists?”

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Few things are absolutely expected of a host camp other than great communication, organization, and follow through. This helps ensure a fun time will be had by all!

SO, in summary...

When you get to the Playa:



Check in with the Artery to see if your guests have arrived and where they are located.



Find us at Entheon Village and let us know everything is still on track



Find your artists. Introduce yourselves. Let them know where you are located and confirm that dinner is still on.



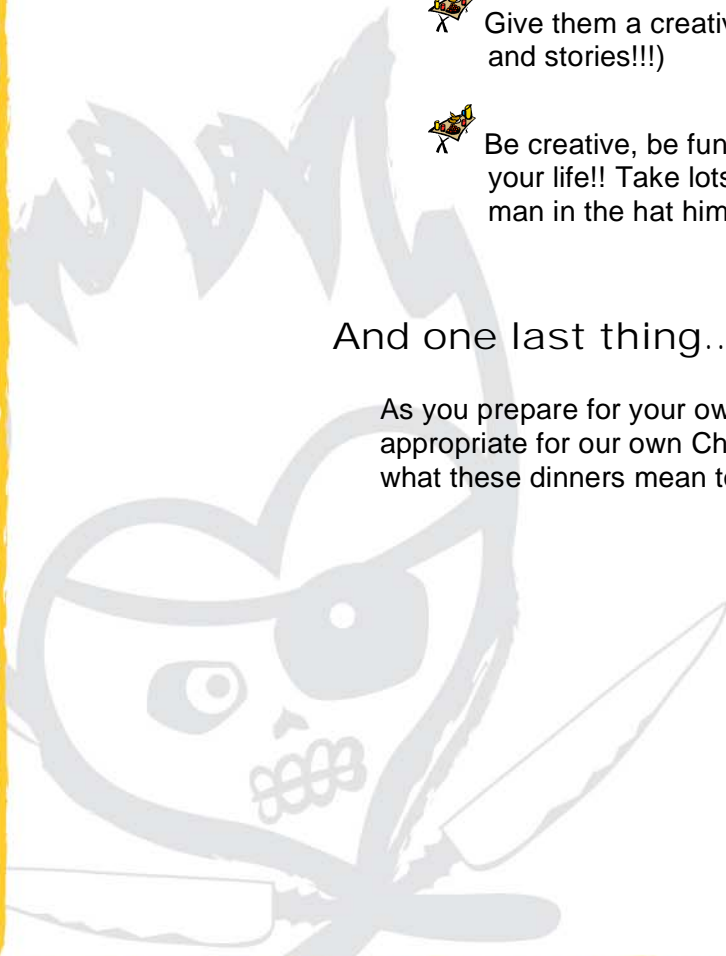
Give them a creative nutty invitation! (We want pictures and stories!!!)



Be creative, be fun, and host the best freakin’ dinner party of your life!! Take lots of pictures and don’t be surprised if the man in the hat himself shows up for dinner!

And one last thing.....

As you prepare for your own FtA dinner(s), we thought it would be appropriate for our own Chef JP to share with you his thoughts on what these dinners mean to him.





# Chef's Perspective:

## A note from Chef JP

FtA: Feeding The Artist in Me

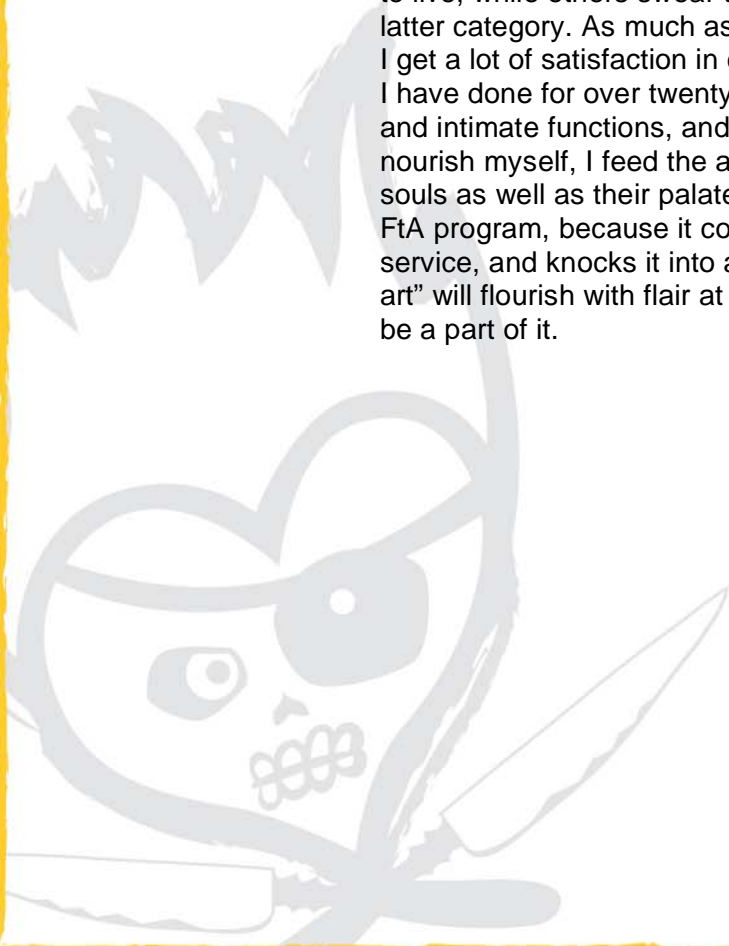
"Food as art is going to be the next wave of artistic expression on the playa." Prophetic words from Larry Harvey, spoken in a conversation we had with him during pre-event Burning Man in 2007, as we ended the last dinner of the first-run FtA program at the Grand Hotel at the Ashram Galactica. I couldn't agree more. Larry's words struck a chord in my heart, and they still resonate with me today.

When I envision "food as art", I think of a concept born out of creative expression, passion and a desire to be of service, which is explosively motivated by one or more individuals. The stage is set, then, for the potential *and* the opportunity to exponentially propagate and nourish this concept. It morphs into an intention, and then—ultimately—a reality titillating the five senses. No other art form appeals to taste, touch, sight, smell and sound quite like food and its presentation.

If you ask me what I would do if I couldn't create culinary concoctions, then I would have to say that I might as well expire. Some people eat to live, while others swear that they live to eat. I'm one of those in the latter category. As much as I enjoy preparing and eating a great meal, I get a lot of satisfaction in cooking for and serving others. This is what I have done for over twenty years in restaurants, in catering for private and intimate functions, and for the last two years at Burning Man. As I nourish myself, I feed the artist in me. As I feed others, I nourish their souls as well as their palates. This is why I especially connect with the FtA program, because it combines all my years of experience and service, and knocks it into a whole new realm. Larry's right: "food as art" will flourish with flair at Black Rock City, and I, for one, am glad to be a part of it.

*"Chef JP"*

Food Alchemist, Builder and Writer







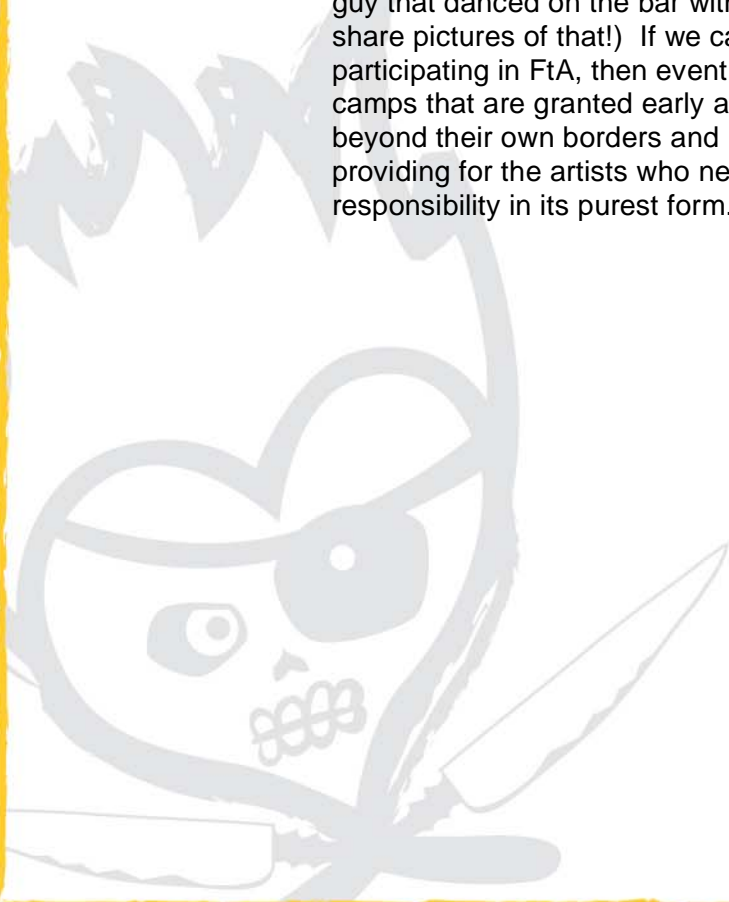
## Post-Playa

We all know that the return to the default world can be a dangerous time, so first and foremost, check in with your guests after BM and make sure everyone got home safely and didn't fall asleep behind the wheel over the pass on the way home

Then, keep in touch with your guests throughout the year. Who knows, maybe you guys can collaborate on a project for the following year. Or maybe your guests will produce a book about their experiences at BM and your camp will be featured (don't laugh, it happened last year).

Keep in touch with us as well. Let us know what worked and what didn't, and how we can do a better job of facilitating these dinners in the future. And please send us your pictures.

And, finally, If you enjoyed being a part of the FtA program, share with others so they might do the same next year! Post your experiences on ePlaya, Tribe, etc. so that more artists and camps can get information, and bring the community even closer! We want ALL early-arrival theme camps to participate in FtA. Share your stories: your disasters and your successes. Share pictures. Share experiences. Share jokes about the guy that danced on the bar with a lampshade on his head. (Definitely share pictures of that!) If we can get enough people talking about and participating in FtA, then eventually, an ideavirus will spread, and all camps that are granted early arrival status will recognize the need to think beyond their own borders and needs and actively embrace the concept of providing for the artists who need it. An "art tax," if you will; civic responsibility in its purest form.





# Appendix A

## The FtA Vision

To create a new paradigm at Burning Man, in support of the principles of gifting, immediacy, civic responsibility, and communal effort, in which theme camps with early arrival status take it upon themselves to invite artists and their crews to join them in their own pre-event camp meals. We ultimately want to plant a seed, nourish it, and leave it to grow into a self-sustaining Playa tradition. We want to change the mindset of the community at-large and in doing so bring it closer together.

We hope, with the simple gift of a nourishing heartfelt meal and good company as its basis, to create an archetype through which:

- The Burning Man community's existing resources are leveraged to provide support to early-arrival artists through convivial and meaningful interactions with early-arrival theme camps.
- Artists, theme camp members, and their crews who are new (or even not so new!) will have opportunities to meet and share stories and experiences with others in a casual pre-event environment that promotes collaboration, networking, and sharing of resources and information.
- Theme camp members will have a chance to meet and really get to know some of BM's artists and learn the detail, history, and motivations behind their work.
- Community support for BM's artists will evolve and become more direct and participatory. An ideavirus will spread, and those camps that are granted early arrival status will recognize the need to think beyond their own borders and needs and actively embrace the concept of providing for the artists who need it. An "art tax," if you will; civic responsibility in its purest form.
- Funded artists and theme camps alike will have a much needed break in a sometimes hard and frustrating time, and share a period of rest and rejuvenation with others they may never have met before, possibly giving both crews further inspiration and really cutting back on the burn-out factor.



## Appendix B

### FtA Kitchen Tips or "How Not to Get Playa Dust in Your Staples Flippie"

Cooking on the playa can be quite a challenge, especially if you have limited resources and you're dealing with the harsh environment of the Black Rock Desert. The ever-present playa dust is always a factor.

The most important idea to understand is this: think of the kitchen set up as a glorified camp kitchen that is as hermetically sealed against playa dust as possible. Did I mention the dust? Remember the movie "The Boy In the Bubble?" Keep something like that in mind, but not quite so intense. So, from our experiences of the last couple of years of cooking and serving meals to large groups of people, we bequeath the following few—and hopefully helpful—kitchen tips.

#### Pre-Playa Preparation:

Preparing food ahead of time, especially in the default world, will save a lot of time and hassle before you get to the playa. Reduce the amount of waste and keep M.O.O.P. to a minimum by pre-cutting certain items ("*mis-en-place*," as they say in the biz) that will last for several days. Examples include peeling onions and garlic, and portioning out chicken (without bones) then freezing it before transporting to the playa. Sealable plastic bags work great for storing these items and they are space savers as well. Take any packaged items and transfer them into the sealable plastic bags as well.

Make sure to date and label everything with masking tape and a permanent ink pen.

If you don't have a fridge and/or freezer at your camp, then the next best cold storage devices are 120 quart coolers (Extreme Coolers by Coleman are the best). They run about \$100. They have wheels and a long handle that can be easily toted around. With the coolers, make sure to mark them as well, so that you're not looking into each cooler for that butter. It may help to separate dairy, meats, and vegetables, and label accordingly.



## Appendix B

### Setting Up on the Playa:

For a basic kitchen design (see photos on the following page), a car-port tent, with closable flaps at both ends, makes for an ideal working kitchen. As always on the playa, make sure to have plenty of guy wires to secure the tent.

As an option, secure a tarp on the floor of the car port to add a layer of protection between your kitchen and the playa surface and to make clean up easier.

Metro shelving is a plus for dry storage items, as they are easy to assemble and disassemble. Flip-top plastic containers—"flippies"—(you can find these at Costco and Wal-Mart) are great for dry food storage during transportation and on the playa. They stack very neatly in confined spaces.

### Tools, Utensils & Appliances:

If you have a generator at your camp, then the following electrically-driven items will work beautifully:

- food processor
- blender
- mini-oven
- electric grinder
- lighting system during night (task lights daisy-chained together)
- 2 or 3 foldable six-foot tables
- 2- or 4-burner propane stove with a 17lb. propane tank
- 5-gallon water containers (with spigots)
- metal and/or plastic bowls
- pots and pans of different sizes
- sheet pans (full and ½ sheets)
- sharp knives, kitchen spoons, spatulas, etc.
- sealable plastic bags (1 gallon size)

### Waste Management:

Use large plastic trash cans for:

- non-recyclable trash
- recyclable plastic
- glass
- 5-gallon plastic buckets with handles (for trash and gray water)





## Appendix B

- 33 gallon contractor trash liners (Home Depot)
- gray water tank (size depends on camp size) with appropriate plumbing attachments (ABS or PVC pipe)
- broom and dust pan

### Hand washing station:

- small foldable table (or end of a six-foot table)
- 5-gallon water container with spigot
- biodegradable liquid soap
- paper towels
- plastic bucket to catch gray water
- plastic bucket for used paper towels (burn barrel fodder)





## Appendix C

### "Feed the Artists"

#### Maitre d'hotel Job Description

We are trying to provide our guests with one of their most memorable play experiences ever... Certainly, at the very least, their most memorable play meal. And we hope to accomplish this with a two-part formula.

Part One – High-quality food, excellently and creatively prepared on time, with love and well-being as the key ingredients, and paired with appropriate wines and other beverages... That's Chef JP's department.

Part Two – An ambiance, a setting, a "moment in time," full of creativity, and the unexpected that helps amplify the key ingredients of the food to create a palpable sense of love, wellbeing, wonder and appreciation among all the guests... That's where you come in!

If this sounds like a tall order, then this position is probably not for you. But, if your mind is already buzzing with ideas of how to make this happen... read on.

In Broadway parlance, the Maitre d'hotel is the "Director" of the evening's event. We have our "conductor," Chef JP, and the "orchestra," his kitchen volunteers. The Maitre d', however, is responsible for the actual production that the audience will see and experience, and as such plays a critical role in the success of the entire FtA program.

The Maitre d' position certainly involves a lot of advance planning and coordinating, including: planning and recruiting service staff, coordinating the setup, decorating, sound lighting, etc, with our host camp, coordinating the delivery, display and serving of the food with Chef JP, and all the other duties that are mentioned below.

And, The Maitre d'hotel is also the master of ceremonies (unless you delegate this role to someone else). This means you will control the pace, feel, tenor, and overall ambiance of the dinner. This includes making sure any dignitaries, including Chef JP, are introduced at the right time, if they want to say a few words, as well as acknowledging all of the evening's volunteers before the meal is finished, so they can receive the accolades and appreciation of the guests.



## Appendix C

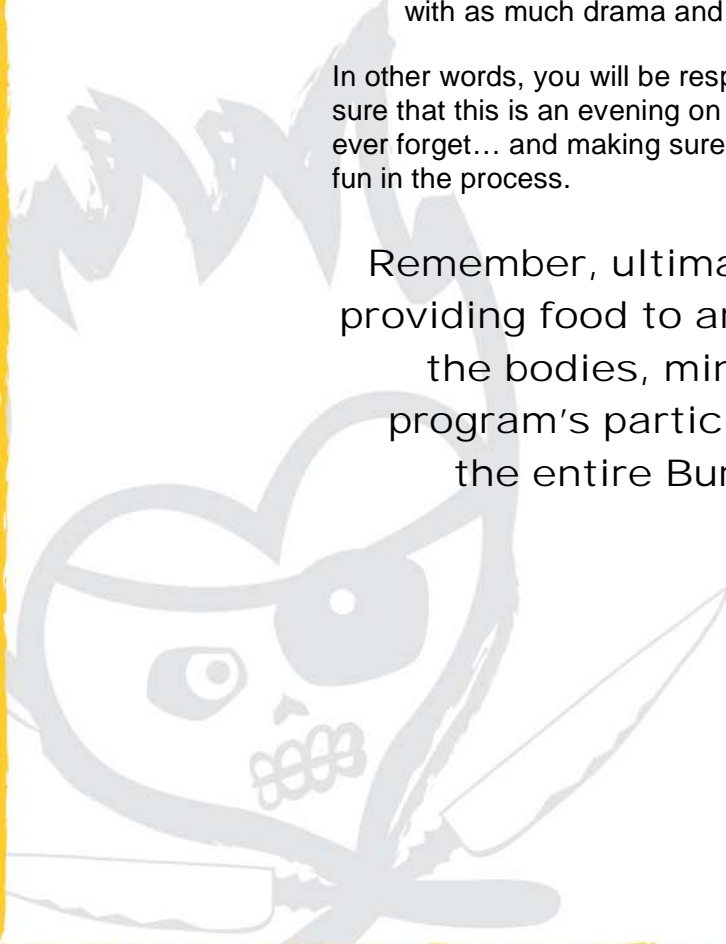
**But more than anything else**, it requires creativity and a willingness to stretch and push boundaries. As the Maitre d', we want you to feel a sense of ownership over these dinners; to plan design and execute them as the pieces of personal art that they are.

That means...

- If you think we should have roving back massagers or “secret-whisperers”... coordinate it.
- If you think all the service staff should be dressed in a certain way... plan it.
- If you think there should be fire performers and/or musicians performing during the dinner... arrange it.
- If you think all arriving guests should be handed a small envelope with individual “special instructions” inside which will add an element of fun and surprise to the evening... organize it.
- If you think you have a crazy idea for making sure the food is served with as much drama and emotion as possible... Do it!

In other words, you will be responsible, along with Chef JP, for making sure that this is an evening on the Playa that our attendees will never, ever forget... and making sure you and our other volunteers have a lot of fun in the process.

Remember, ultimately, FtA is not just about providing food to artists. It's about nourishing the bodies, minds, and souls of all the program's participants, and by extension, the entire Burning Man community.





# Appendix C

## Specific Duties:

### 1) Maître d'hôtel ("Master of (the) House") Duties:

- Design & execute the theme and feel of the dinner
- Master of Ceremonies
- Recruit and oversee servers (see below)
- Greet guest artists as they arrive, and answer any questions, concerns, etc.
- Coordinate with guest artists' main contact to make sure all guests are present and accounted for
- Coordinate with chef on timing and execution of meals
- Assist with the serving of meals and beverages
- Uncork the excellent selection of wines and make sure to have the chef taste them to assure quality control
- Mingle with the guest artists to see if they require any other amenities
- Oversee handling of VIP guest

### 2) Volunteer Server Duties:

- Coordinate with Maître d' for the following duties:
- Set up tables with linens, plateware, serving utensils, beverages cups, etc.
- When guests arrive, offer beverages (water, wine, etc.)
- During service, bring food to the table
- Replenish food as needed
- After service, remove dishes, utensils, etc. to be washed
- Recycle or trash any MOOP

### 3) Volunteer Greeter Duties:

- Introduce yourself to arriving guests and welcome them to the dinner
- Check for FtA medallions and make sure all guests are invited
- Provide kitchen tours to interested guests
- Make sure Maître d' is informed of VIP arrivals
- Circulate throughout the evening and make introductions
- Provide backup to servers if necessary





# Appendix D

## FtA Sample Menus

### Menu #1 (EASY TO INTERMEDIATE\*)

#### "nibblies"

yukon gold potato blinis  
with eggplant caviar and roasted sweet peppers

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#### main course

grilled escolar with a basil-nectarine salsa  
on black beluga lentils

grilled green beans  
with shallot and onion confit

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#### salad course

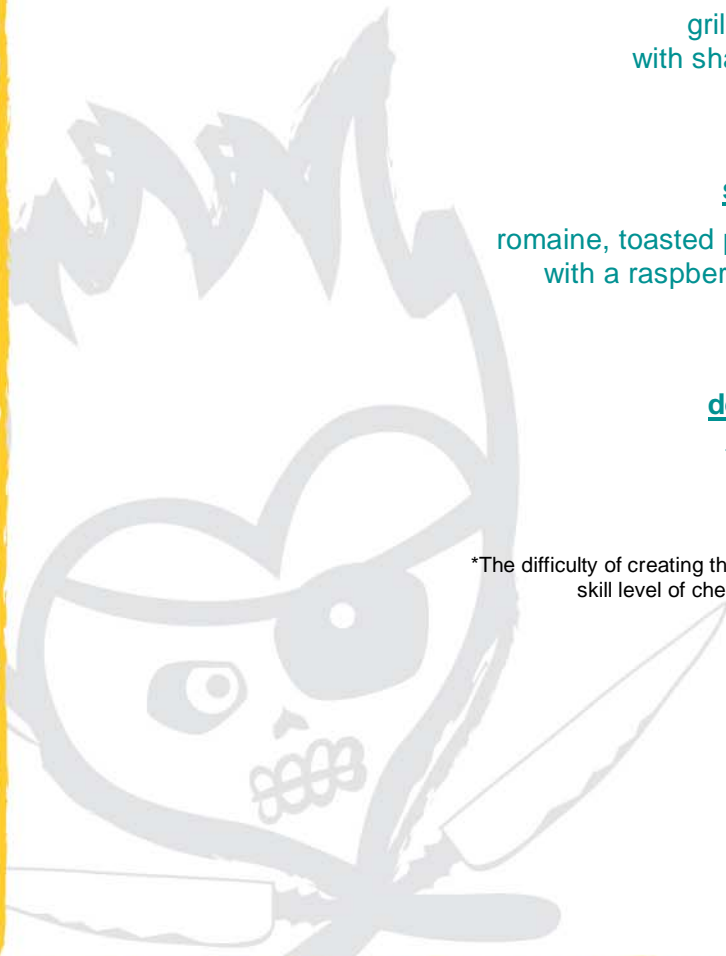
romaine, toasted pecans, macerated cranberries  
with a raspberry dijon mustard vinaigrette

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#### dessert course

fresh fruit tart

\*The difficulty of creating these menus is based on available ingredients,  
skill level of chef(s), and labor intensity of courses





## Appendix D

### Menu #2 (EASY TO INTERMEDIATE\*)

#### "nibblies"

smoked tofu satays with peanut sauce

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#### main course

chicken with crispy shallots  
in yellow rice

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#### salad course

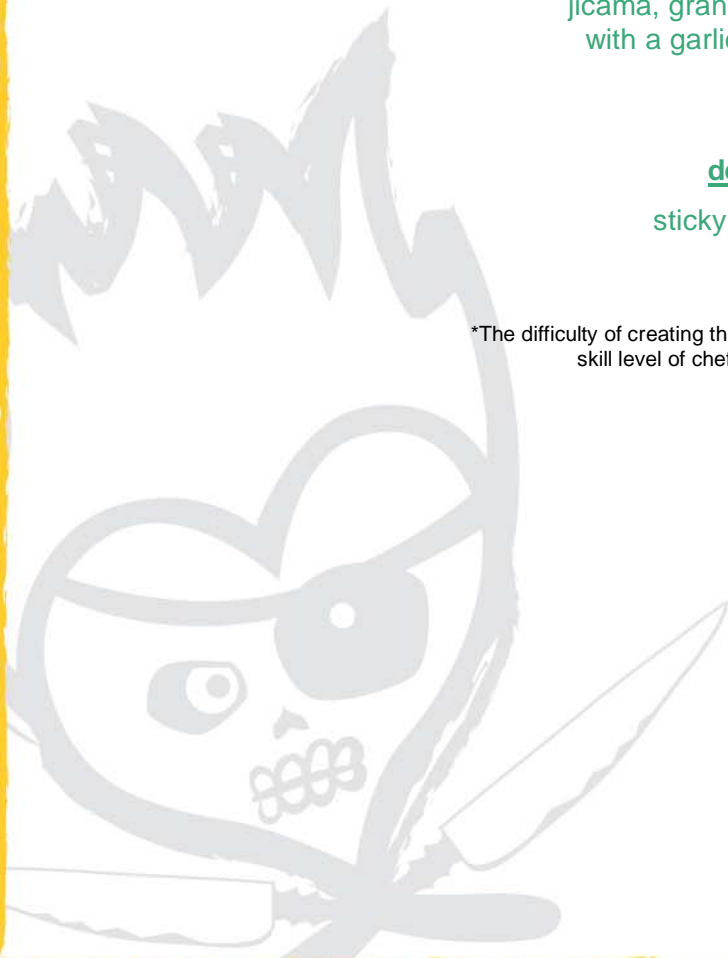
jicama, granny smith apple, red onion  
with a garlic-ginger-lime vinaigrette

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#### dessert course

sticky rice with mangoes

\*The difficulty of creating these menus is based on available ingredients,  
skill level of chef(s), and labor intensity of courses





## Appendix D

### Menu #3 (ADVANCED\*)

#### "nibblies"

chilled english cucumber and avocado soup  
with ginger and fresh dill

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#### main course

grilled beef tenderloin with chipotle-leek sauce  
ratatouille

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#### salad course

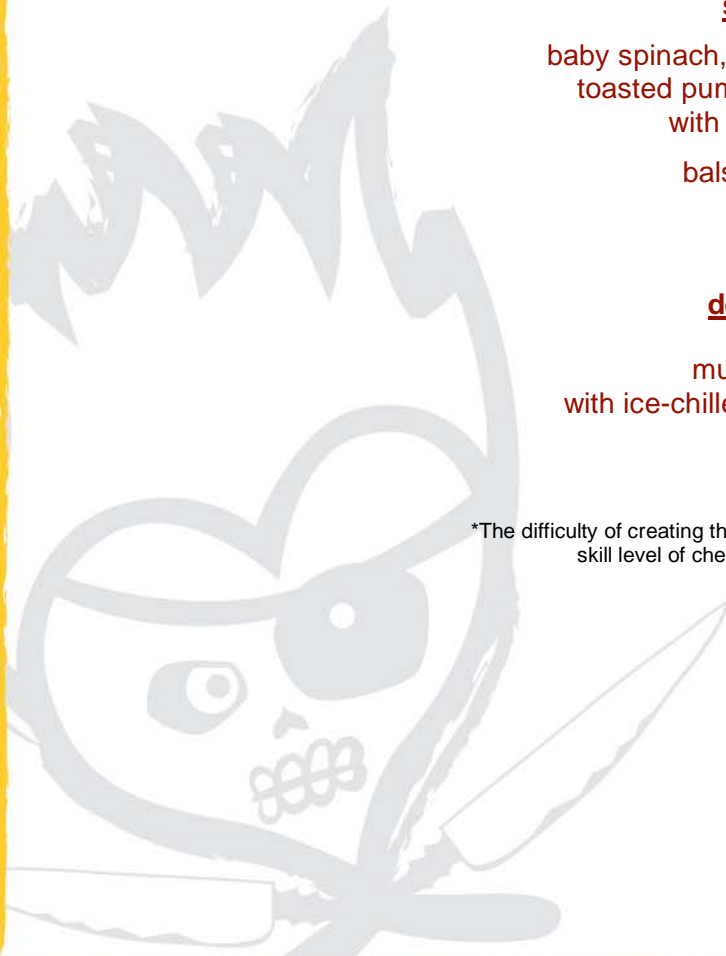
baby spinach, sliced goat cheese gouda,  
toasted pumpkin and sesame seeds  
with a grapefruit-white  
balsamic vinaigrette

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#### dessert course

multi-melon "balls"  
with ice-chilled orange vodka and mint

\*The difficulty of creating these menus is based on available ingredients,  
skill level of chef(s), and labor intensity of courses





## Appendix D

### Menu #1 Ingredient List:

#### "nibblies"

##### blinis:

- yukon gold potatoes
- crème fraiche
- butter
- eggs
- sea salt
- white pepper

##### eggplant caviar:

- eggplant
- garlic
- olive oil
- sea salt
- black pepper
- italian parsley

##### sweet pepper relish:

- assorted sweet peppers (red, yellow, orange)
- butter
- chives

#### main course

##### escolar salsa:

- nectarines
- red onion
- tomato
- garlic
- ginger
- basil
- lemon juice
- lemon zest
- lime juice
- lime zest
- sea salt
- black pepper
- extra virgin olive oil (evo)

##### black beluga lentils

- veggie stock
- mirepoix (carrots, onions, celery)
- fresh thyme
- sea salt
- black pepper

##### green beans

- onions
- shallots
- fresh thyme
- olive oil
- sea salt
- black pepper

#### salad course

- romaine
- pecans
- dry cranberries
- sherry
- raspberry puree
- shallots
- balsamic vinegar
- lemon juice
- dijon mustard
- sea salt
- black pepper

#### dessert course

##### tart dough:

- pastry flour
- butter
- sea salt
- water

##### custard filling:

- almond milk
- eggs
- vanilla
- sea salt
- lemon zest
- fresh raspberries (stone fruit, whatever is in season)

Hungry Yet?????





## Appendix D

### Menu #2 Ingredient List:

#### "nibblies":

smoked tofu peanut sauce:

- toasted peanuts
- serrano chilies
- rice wine vinegar
- sea salt
- olive oil
- lime juice
- garlic
- cilantro
- water

#### main course:

chicken, boneless & skinless breasts

- curry
- rice (see Thai cookbook for full recipe)

#### salad course:

- jicama
- granny smith apples
- garlic chili sauce
- red onions
- jalapeño chilies
- cilantro
- hot mustard
- ginger
- anchovy paste
- peanut oil
- sea salt
- black pepper

#### dessert course:

- sticky rice
- water
- sugar
- mangoes

How About Now?????



## Appendix D

### Menu #3 Ingredient List:

#### "nibblies":

- English cucumber
- avocado
- lemon juice
- water
- ginger
- fresh dill
- rice wine vinegar
- sea salt
- white pepper

#### main course:

##### beef tenderloin sauce:

- canned chipotle
- garlic
- leeks
- beef stock
- sea salt
- black pepper

##### ratatouille:

- eggplant
- green bell peppers
- red bell peppers
- tomatoes
- tomato juice
- reduced red wine
- onions
- garlic
- zucchini
- sea salt
- black pepper

#### salad course:

- baby spinach
- goat cheese gouda
- pumpkin seeds
- sesame seeds

##### dressing:

- grapefruit juice
- grapefruit sections
- white balsamic vinegar
- pure olive oil
- evo
- dijon mustard
- sea salt
- white pepper

#### dessert course:

- watermelon & honeydew
- Crenshaw & cantaloupe
- orange vodka
- fresh mint

SEE YOU ON  
THE PLAYA!!!!!!