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Join us for our 28th year of the AMC's International Dinner & Adventure Series!

Dinners are offered every Wednesday
night from January 3- March 14, 2018
(excluding February 21).

Each week features a unique menu
carefully planned and prepared by our
Chefs. Dinners are four courses of
delectable fare from fresh baked breads
to dessert. Beverages are included. All
menu items are prepared fresh in our
kitchen. Responsible BYOB is
welcome.

The after dinner presentation is a
cultural and inspirational adventure
presented by local and regional guides,
explorers, and travelers!

Dinner prices start at \$21 per person
for AMC Members.

Ask About Our Group Rate!

*All after dinner presentations are free
and open to the public.*

Treat yourself to a night in the Mountains! Our International Dinner Lodging Package starts at \$49 (plus tax):

- An amazing 4 course dinner of international cuisine
- A professional, entertaining and inspiring presentation
- A great night's sleep in the Joe Dodge Lodge
- A breakfast that is a *Notch* above the rest!
- Trail pass at Great Glen Trails for Thursday Skiing or tubing

Offer applies to Wednesday nights during the International Dinner
Series only. Call 603-466-2727
Monday—Saturday 9-5 for information and reservations.

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Appalachian Mountain Club's International Dinner & Adventure Series 2018

Join us for Our 28th Year of International Cuisine & Presentations

January 3 Touring Greece-From Crete to Meteora with Paul Cunha **Cuisine of Greece**

Salad/Starter: Fried Feta Cheese with Fresh Lavender & Honey Salad
Fassolatha (Greek Bean Soup)
Entrée: Kotopoulo Skorthato: (Lemon Garlic Chicken)
Vegetarian Entrée: Briam (Greek Baked Zucchini, Potatoes and Tofu)
Roasted Garlic Lemon Broccoli
Spanakorizo (Greek Spinach Rice)
Dessert: Baklava

January 10 Cinque Terre-The Five Lands with Jack Holmes **Cuisine of Italy**

Salad/Starter: Caprese Salad
Pasta e Fagioli
Entrée: Artichoke Bruschetta Chicken
Vegetarian Entrée: Creamy Gnocchi with Roasted Kale & Cauliflower
Broccoli with Fresh Garlic and Red Pepper Flakes
Parmesan Roasted Potatoes
Dessert: Tiramisu

Jan 17 The Rhine River. A Lowland View of Southwest Germany with Jed Edward Eliades **Cuisine of Germany**

Salad/Starter: Brussels Sprout Salad
Fladlesuppe (Pancake Soup)
Entrée: Sauerbraten (German Pot Roast)
Vegetarian Entrée: Zweibelkuchen (Onion Pie)
German Red Cabbage
Spätzle
Dessert: Black Forest Cake

January 24 Hiking Off the Beaten Path in Africa with Bruce and Doreen Bolnick **Cuisine of South Africa**

Salad/Starter: Kachumbari (Onion and Tomato Salad with Avocado on a Crostini)
Biltong (Leek and Sweet Potato Soup)
Entrée: Chicken Puri Puri
Vegetarian Entrée: Matapa (Cassava Leaves with Garlic and Coconut Milk)
Chakalaka (Tomato Bean Relish)
Polenta
Dessert: Cinnamon-Sprinkled Fried Bananas

January 31 Backcountry Skiing in Iceland with David Lottman **Cuisine of Iceland**

Salad/Starter: Pickled Brussel Sprouts
Icelandic Cocoa Soup
Entrée: Plokkfiskur (Fish Pie)
Vegetarian Entrée: Root Vegetables & Mushroom Pie
Green Bean Medley
Icelandic Caramelized Potatoes
Dessert: Skyr Crème Brulee

February 7 Malta- Familiar and Exotic with Jack Holmes **Cuisine of Malta**

Salad/Starter: Antipasto
Kusksu (Broad Bean and Pasta Soup)
Entrée: Bragioli (Beef and Olives)
Vegetarian Entrée: Kapunata (Ratatouille)
Baked Artichokes
Patata (Baked Sliced Potatoes)
Dessert: Helwa tat Tork

February 14 Rock Climbing in Spain from Catalonia to Valencia with Chelsea Kendrick **Cuisine of Spain**

Salad/Starter: Patatas Bravas (Potato with Fiery Tomato)
Cocido (Spanish Stew)
Entrée: Paella
Vegetarian Entrée: Tortilla Espanola (Potato and Egg Frittata)
Espinacas con Garbanzos (Spinach and Chickpeas)
Tortilla Española (thinly sliced potatoes with eggs)
Dessert: Torrijas

February 28 A Walk In France- The Tarn Gorges with Suzanne and Pete Madeira **Cuisine of France**

Salad/Starter: Pommes de Terre Sautees
Lyonnaise (Sautéed Potatoes with Scallions)
A l'Oignon Gratinee (Onion Soup)
Entrée: Choucroute Garnie Alsacienne (Alsation-Style Sauerkraut with Sausage and Pork)
Vegetarian Entrée: Gnocchi Florentine (Spinach Gnocchi)
Puree Crecy (Carrot Puree)
Chestnut Stuffing
Dessert: Tarte aux Pommes Alsacienne (Alsation-Style Apple Pie)

March 7 Sunrise on Top of Yellow Mountain with Stan Tupaj **Cuisine of China**

Salad/Starter: Cold Sesame Noodles
Hot and Sour Soup
Entrée: Char Sui Pork (BBQ Pork)
Vegetarian Entrée: Ma Po Tofu (Tofu in Spicy Sauce)
Baby Bok Choy
Egg Fried Rice
Dessert: Mango Pudding

March 14 Trekking in the Tatra Mountains with Larry Garland **Cuisine of Poland**

Salad/Starter: Mizeria (Cucumber Salad)
Borsch
Entrée: Bigos (Hunters Stew)
Vegetarian Entrée: Sauerkraut, Tempeh and Mushroom Pierogis
Polish Cabbage Rolls
Kasza Gryczana (Buckwheat Groats)
Dessert: Sernik (Cheese Cake)



Dinner is served family style promptly at 6:00 pm; Seating begins at 5:45 pm.
The program follows dinner.

Dinner Reservations are Recommended

Please call (603) 466-2727
Monday – Saturday 9-5
Dinner prices start at \$21 per person for AMC Members.

Ask About Our Group Rate and Lodging Package!

AMC Joe Dodge Lodge & Pinkham Notch Visitor Center
Route 16 Pinkham Notch NH
11 miles north of Jackson NH & 11 miles south of Gorham NH