Each week from March 2-May 11, 2022, the series 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!

Please note: April 6 no dinner or program scheduled

Dinner prices are: $21 AMC Members/ $24 for Non-Members. Group Rate $20 for groups of 5 or more. Payment is required upon reservation. Reservations are recommended. 25% discount for Wednesday night lodging and voucher for Great Glen Trails.

Call (603) 466-2727
Monday – Saturday 9-5

**March 2, 2022**

**England**

Starter: Scotch Eggs
Soup: Welsh Cawl (Lamb Stew)
Beef Wellington
Vegan Yorkshire Stew
Cauliflower Cheese
Roasted Vegetables with Stilton
Dessert: Sticky Toffee Pudding

**March 9, 2022**

**Sicily and Southern Italy**

with Suzanne Richards

We start in Sicily exploring ancient Roman ruins, get lost in the labyrinth of cobbled-stone alleyways of hill towns scattered throughout the olive tree covered landscape and climb the active volcano of Mt. Etna. On to Southern Italy where we explore the Sassi (cave dwellings) of Matera and the unique trulli (conical-roofed homes) of Alberobello.

**March 16, 2022**

**Spain**

Starter: Gambas al Ajillo (Garlic Shrimp)
Soup: Gazpacho (Chilled Vegetable Soup)
Paella
Pisto (Vegetable Stew)
Spanish Rice
Spanish Green Beans w/Garlic & Paprika
Dessert: Turron (Nougat)

**March 23, 2022**

**Nepal**

with Beth Shafer

After the devasting earthquake of 2019, Beth Shafer participated in a humanitarian aid project in a remote Himalayan village. She relates her experience of cultural immersion in this mountainous corner of the world.

**March 30, 2022**

**Alaska**

with Jordan Cargill

Local backcountry guide relates his spring and summer experiences guiding and climbing in Denali National Park where everything from the scenery to the changes of the season is dramatic.
April 13, 2022

Angkor Cambodia  Jack Holmes
The Angkor civilization began and flourished over a millennium ago. Travel with Jack Holmes as he investigates ancient Angkor temples and culture in modern Siem Reap, digs for origins near Battambang, and visits the massive central lake TonLe Sap.

Cambodia
Starter: Chive Cakes & Pork Buns
Soup: Kuyteav (Noodle Soup)
Beef Loc Lac (Cambodian Beef)
Num Banh Chok (Fermented Rice Noodles)
Chek Chien (Fried Plantains)
Stir-fried Broccoli with Garlic
Dessert: Num Kroch (Stuffed Rice Flour rolls)

April 20, 2022

Madagascar with Kyler Phillips
Madagascar’s incredible biodiversity represents one of the greatest conservation challenges facing humanity. In this program, we will examine the muddy waters of conservation through the lenses of politics, power, and people.

Madagascar
Starter: Mofo Gasy & Sambusa (Malagasy Bread and Stuffed Pastries)
Soup: Vary Amin’anana (Rice Stew)
Akoho Sy Voania (Chicken in Coconut Milk)
Kabarao au Curry (Curried Beans)
Malagasy Style Fried Rice
Lasary (Curried Vegetables)
Dessert: Koba (Sweet rice with Peanuts)

April 27, 2022  Luxembourg with Suzanne and Pete Madeira
The northern half of this small country (surrounded by Germany, Belgium and France) also contains the Ardennes Forest, a heavily forested area with hidden castles, interesting topography and where much of the Battle of the Bulge took place during World War II.

Luxembourg
Starter: Red Beet Carpaccio
Soup: Gromperenzopp (Potato Soup)
Judd mat Gaardebounen (Smoked Pork and Beans)
Kniddelen en Grilled Vegetables (Dumplings and Vegetables)
Gromperekichelcher (Potato Pancakes)
Brussels Sprouts
Dessert: Quetschentaart (Fruit Tart)

May 4, 2022

Kilimanjaro and Tanzania with Carter Owens
AMC Guide Carter Owens recounts his 2020 expedition of Tanzania’s famed Mount Kilimanjaro - the Roof of Africa. Learn about the five distinct climate zones - from tropical forest to arctic tundra - encountered on this journey, as well as the fascinating history and culture that surrounds the 19,341-foot peak.

Tanzania
Salad: Pineapple Salad
Soup: Peanut Stew
Mchuzi wa Samaki (Fish Curry)
Chipsi Mayai (French Fry Omelet)
Wali wa Nazi (Coconut Rice)
Ndizi kanga (Fried Plantains)
Dessert: Mandazi (Fried Bread)

May 11, 2022

Exploring the Mountain Culture of Andorra and the Catalan Pyrenees  ~Els de muntanya tenen gran manya with Hannah Benson
Nestled high in the Pyrenees, Andorra and the surrounding summits of Catalonia have a rich history of outdoor adventure and exploration, from 18th century tobacco smugglers to a modern boom in backcountry skiing.

Andorra
Starter: Pa man tomáquet (Toast w/Tomato)
Soup: Escudella (Meat and Vegetable Stew)
Cannelloni Andorrans
Escalivada (Roasted Vegetables)
Arroz de Muntanya (Mountain Rice)
Calçots (Scallions)
Dessert: Crema de Catalan

May 18, 2022

Trail Stewardship in Costa Rica with Nat Scrimshaw
Nat relates the challenges and benefits a national trail system for Costa Rica linking protected areas and rural communities, distributing economic benefits broadly and connecting critical habitats through trails inspired reforestation projects.

Costa Rica
Starter: Chifrijo
Soup: Sopa Negra (Black Bean Soup)
Entree: Chicken Casado
Starch: Rice and Beans
Vegetable side: Camote (Sweet Potatoes)
Dessert: Tres Leches