

*The Barony of Oldenfeld is pleased to present: Yule, AS 45*

## *A Feast for Three Kings*

### *First remove: Persia*

*Drink: Sekanjabin a cooling drink of mint/vinegar/water, lightly sweetened with honey*

#### *Saffron rice*

*Fragrant with star anise and orange-flower water*

#### *Beef kebabs*

*Marinated with smoky spices and cooked over a charcoal fire*

#### *Toasted-almond soup*

*With a base of chicken broth, served warm*

#### *Baked apples stuffed with ground lamb and raisins*

*Seasoned with Persian limes, cinnamon, and exotic spices*

### *Second remove: Ethiopia*

*Note: Ethiopian food is traditionally very spicy, and is meant to be eaten with the hands. This remove has been seasoned for a modern palate.*

*Drink: Hot Ethiopian coffee, provided by Master Simon Maurus*

#### *Injera*

*Thin traditional sourdough crepe, made from Teff flour, used to scoop up stews*

#### *Yemiser Wat*

*A thick, moderately spiced vegetable stew*

#### *Cold vegetable salad*

*With yogurt*

#### *Vegetable samosas\**

*A bit hot and spicy!*

### *Third remove: India*

*Drink: Hot chai*

#### *Dal of red lentils*

*Cooked with apricots, oranges, and onions*

#### *Naan\**

*Warm leavened flatbread*

#### *Spiced Cabbage*

*A European vegetable gently cooked with Indian spices*

#### *Curried hot fruit*

*Garnished with yogurt*

*\*The indicated dishes are NOT gluten-free; the remainder ARE. Most dishes in this feast include animal products, for in the medieval Islamic worldview, it would be blasphemous NOT to eat what the Lord has been good enough to provide.*

*Included with your feast reservation:*

*Friday night travelers' fare:*

*Lamb and bean soup*

*Bread\**

*Orange-blossom-honey-butter*

*Apple butter*

*Saturday breakfast:*

*Scrambled eggs*

*Bacon*

*Waffles with syrup\**

*Saturday lunch:*

*Pastitsio (a seasoned meat-and-pasta dish)\**

*Green salad with dressing on the side*

*Pumpkin bread\**

*Your feast steward is Lady Athelyna de Oldenfeld,  
Ablly assisted by Yin Dai-Yu Feng and the kind inhabitants  
of the Barony of Oldenfeld*

*Please contact the feast steward with any dietary concerns,  
at: 970-744-0175 (between 9 am and 9 pm)*

*\*The indicated dishes are NOT gluten-free; however, substitutions may be available upon request.*