



PRESENTS THE 6TH ANNUAL

Mushroom & Wine Dinner



AMUSE BOUCHE

Bone Marrow-Enriched Focaccia with Roasted Local Porcini, Chanterelle, & Oyster Mushrooms

WINE PAIRING

Prosper Maufoux, Cremant De Bourgogne Brut NV

1ST COURSE

Lobster Mousse, Maine Coldwater Lobster, Cream, Lemon, Fine Herbs, Pickled Chanterelles

WINE PAIRING

Dr H. Thanisch Muller-Burggraef, 2017 Riesling

2ND COURSE

Local Heirloom Tomato Bisque Topped with Tempura Fried Local Porcini Mushrooms

WINE PAIRING

Vinum Cellars, 2016 White Elephant

3RD COURSE

Coriander Dusted Sablefish with Olive Tapenade & Herb Roasted Chanterelles

WINE PAIRING

Feixa Negra, 2016 Priorat

4TH COURSE

Durham Ranch Wyoming Bison Tenderloin, Local Root Vegetable Hash, 550 Farms Braised Greens, Bacon Onion Compote

WINE PAIRING

Pratsch, 2018 Rose

5TH COURSE

Chocolate Terrine, Hermosa Cherries, Apricots and Apples

WINE PAIRING

Santa Barbara Winery, 2015 Pinot Noir



DURANGO
Mountain Club