



PRESENTS THE 7TH ANNUAL
Mushroom & Wine Dinner

1st COURSE

King Bolete Wrapped Dates Stuffed with Local Hawk's Wing Mushroom Duxelle

WINE PAIRING

Cote Mas Cremant De Limoux Rose Brute NV
Languedoc, France

2nd COURSE

Pickled Local Chanterelles, Charred Strawberries, Ancho Pepper & Melon Juice Poached Shrimp,
Local Arugala and Kale

WINE PAIRING

Sella & Mosca La Cala Vermentino Di Sardegna DOC
2018 Sardinia, Italy

3rd COURSE

Rattlesnake and Rabbit Sausage Cassoulet with Locally Foraged Bolete and Chanterelle
Mushrooms, Garlic Crisps

WINE PAIRING

Los Vascos Grande Reserve Carmenere
2017 Colchagua Valley, Chile

4th COURSE

Mushroom Crusted, Dry Aged, Apple Wood Smoked Angus Ribeye, Herb Roasted Hawk's Wing,
Chanterelle, King Bolete, and Hedgehog Mushroom Au Gratin, Crispy Prosciutto, Cauliflower

WINE PAIRING

Jean-Luc Colombo Cornas "Terres Brulees"
2016 Rhone Valley, France

5th COURSE

Chanterelle Semifreddo, Candied Wild Foraged Mushrooms, Smoked Hermosa Apricot Gelee

WINE PAIRING

Chateau Rieussec Chateau De Cosse
2016 Bordeaux, France

