

## Tuscarora Mill Presents



### The Annual Mushroom & Wine Dinner

Wednesday, October 28, 2020

7:00pm

&

Thursday, October 29, 2020

7:00pm

\$125 Per Person All Inclusive

*KORNELL BRUT- CALIFORNIA*

MUSHROOM SOUP

with Crispy Shiitakes, Smoked Bacon

*Switch Chardonnay- McLaren Vale, Australia*

POTATO GNOCCHI

with Mushroom Ragu, Smoked Romano,

*Nicosia Frappato- Sicily, Italy*

CHANTERELLES & LOBSTER MUSHROOM TACO

scallion Pancake, Grilled Lobster Mushroom Salsa

*Chehalem Pinot Noir- Willamette Valley, Oregon*

GRILLED PORTOBELLO "STEAK"

Grits & Mushroom Cake, French Beans, Balsamic Glaze

*DOMAINE FAURY ST JOSEPH ROUGE- RHONE VALLEY, FRANCE*

GILLED VENISON

on Mahon-Black Trumpet Risotto,

Truffle Bordelaise, Roasted Baby Carrots

Fresh Brewed Coffee

WHITE CHOCOLATE BLACK FOREST "MUSHROOM" CAKE

Boozy Cherry Whipped cream

Menu subject to change due to availability of products