

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

Au Bon Climat "LA BAUGE AU-DESSUS" Pinot Noir- Santa Maria Valley, CA

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