

TUSKIES ANNUAL MUSHROOM DINNER

OCTOBER 30TH 7PM



Greeter~ *CUNE Classico 2016 Rioja, Spain*
Sherried Mushroom Bisque, Smoked Mascarpone Mousse

1st~ *Chateau Cedre "Extra Libre 2015 Cahors, France*
Chantrelle Toast, Ciabatta, Herbed Ricotta, Vincotto

2nd~ *Domaine La Rocliere "Le Classique" 2017 Tavel, France*
Grilled Nebrodini Mushroom Caesar Salad, Parmesan Crisp

\$125 All Inclusive

3rd~ *Domaine Chaume-Arnaud 2015 Vinsobres, France*
Sage Tagliatelle, Black Trumpet and Pork Ragu,
Poached Egg, Shaved Burgundy Truffle

4th~ *Valravn Old Vine Zinfandel 2015 Sonoma, California*
Char Grilled Steak and Porcini Mushroom, Sweet Onion and
Parsnip Gratin, Peppercorn and Thyme Butter

5th~ *Chateau Du Cedre Sweet Malbec 2015 Cahors, France*
Portabella Petit Fors
Brownie Cap, Snickerdoodle Stem, White Chocolate Glaze