

TUSCARORA MILL

Presents

Mushroom Dinner

October 2021

1st Course

Sokol Blosser Sparkling Cuvee Bluebird - Oregon

SMOKED MUSHROOM SOUP

with Crispy Shiitakes,

2nd Course

Patz & Hall Dutton Ranch Chardonnay- California

ROASTED LOBSTER MUSHROOM & ASPARAGUS

Warm Bacon Vinaigrette, Chanterelle Mushroom Relish, Microgreens,

3rd Course

Niner Pinot Noir- Edna Valley, California

MAHI-MAHI & GRITS & MUSHROOM CAKE

Braised Swiss Chard, Mushroom Ragout

4th Course

Valadorna Tuscan Blend- Tuscany, Italy

SEARED MIGNON OF BEEF

Morel Sauce, Creamy Mahon-Black Trumpet Polenta,

Roasted Baby Carrots

Dessert Course

Michel Chapoutier Banyuls- Roussillon, France

Mushroom Terrarium

Chocolate & spiced orange pot de crème