



Tuscarora Mill Presents
The Annual Mushroom Dinner
October 9 & 10, 2024 7:00pm
\$150/Guest All-Inclusive

Ca'Del Baio Langhe Chardonnay - Piedmont, Italy

Smoked Mushroom Bisque

Crispy Shiitakes

Lievland Vineyards Chenin Blanc - Paarl, South Africa

Mushroom Crepe

Chanterelle & Lobster Mushrooms, Baby Arugula, Pine Nuts, Cranberries, Warm Truffle
Vinaigrette

Domaine de Fa, Fleurie "Roche Guillon" – Burgundy, France

Pepper Seared Sea Scallops

Roasted Chanterelle, Trumpet, & Maitake Mushrooms, Smoked Bacon,
Swiss Chard Ragout

Chateau Cissac, Cru Bourgeois Haut Medoc – Bordeaux, France

Porcini Rubbed Veal Loin

Mushroom Potato Gratin, Roasted Brussels Sprouts,
Red Wine Bordelaise

Fresh Brewed Coffee

Pumpkin Tiramisu, Raspberry "Mushrooms"