

# TUSCARORA MILL

## Mushroom Dinner

With  
Guest Speaker  
Thomas Morgan  
from Kermit Lynch  
Wine Merchant



Mycology and Oenology  
in Perfect Harmony

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Wednesday, October 25, 2017

\$110

## MENU

ROYAL TRUMPET MUSHROOM YAKITORI WITH SPICY SOY GLAZE  
*Kuentz Bas Alsace Blanc 2015*

DAY BOAT COD WITH HOSHIMENJI MUSHROOMS WITH LIME,  
CARDAMOM AND CHILE BUTTER  
*Santa Barbara Verdicchio 2015*

CARAMELIZED MAITAKE AND OYSTER MUSHROOMS WITH GRILLED  
CIABATTA  
*Diochon Moulin -a-Vent Veilles Vignes 2015*

ROSEMARY AND GARLIC ROASTED QUAIL WITH PIOPINI MUSHROOMS  
AND CREMINI AND BARLEY "RISOTTO"  
*Regis Bouvier Bourgogne 2014*

BRAISED SHORT RIB, WHITE CHEDDAR GRITS, BACON BRAISED SWISS  
CHARD AND SHIITAKE, SHAVED BURGUNDY TRUFFLE  
*Domaine de Durban Gigondas 2016*

RASPBERRY AND CHOCOLATE "MUSHROOM" AND OREO DIRT  
*Coffee*

Menu Subject to Availability