

Fungus Fair 2015 After-Hours Dinner Menu

Appetizer:

Baked Brie. Herb-Roasted Mushrooms.
Hazelnut blue cheese stuffed Crimini mushrooms.

Pairing (passed):

Quinta Cruz Verdelho

Santa Cruz Mountain Vineyard Durif

Salad:

Pomegranate. Champagne vinaigrette. Parmesan crisps.
Candied pecans. Maitake bacon.

Pairing: Santa Cruz Mountain Vineyard Grenache

Soup:

Cream of chanterelle soup. Chive oil. Crispy dried agaricus.
Gremolata.

Pairing: Grenache Blanc

Appertif:

Matsutake-Vodka Sorbet. Meyer lemon. Cinnamon.

Main:

Roasted leg of chicken. Black trumpet butter. Tellicherry
peppercorns.

Bronzed lion's mane and root vegetable medley.

Sautéed garlic greens with oyster mushroom powder.

Santa Cruz Mountain Hunter's Sauce.

Pairing: Quinta Cruz Graciano

Dessert:

Candy-Cap Ricotta Cheesecake. *Osocalis Rare Alambic Brandy*
Caramel.

*Pairing: Quinta Cruz Verdelho -or-
Osocalis Rare Alambic Brandy*

Mignardise:

Bitter Chocolate

Pairing: Quinta Cruz Rabelo - Port-style dessert wine

Chef: Zachary Mazi, LionFish SupperClub;

Sous: Tighe Melville, LionFish SupperClub

Wine Pairs by Jeff Emery of Santa Cruz Mountain Vineyards