

2017
Santa Cruz Fungus Fair
After Hours Mushroom Dinner
Chef Evan Presents
Pairing with
De Vincenzi Cellars

Appetizers

Meat free appetizers will be made available

Chanterelle Cakes with Roasted Garlic Aioli

Chai Braised Pork Belly over Polenta with Candy Cap Mushroom Jus served
in Little Spoons

Cucumber Cup with Black Trumpet Braised Duck Confit and Crispy Fried
Shallots

De Vincenzi Cellars 2012 Viognier

Soup

Porcini Mushroom Consommé with a Potato and Goats Cheese 'Dumpling'
De Vincenzi Cellars 2013 Sangiovese

Entree

Applewood Smoked Snake River Farms Wagyu Brisket served with Root
Vegetable Hash, Hen of the Woods and Morel Ragout,
Matsutake Demi Glace with a Parsnip Puree

De Vincenzi Cellars 2012 Super Tuscan

Vegetarian Entree Option

Smoked Mushroom Loaf, served with Root Vegetable Hash, Hen of the
Woods and Morel Ragout, Matsutake Demi Glace
with a Parsnip Puree

De Vincenzi Cellars 2012 Super Tuscan

Dessert

Pecan Candy Cap Pie with Bourbon Candy Cap Carmel Sauce
De Vincenzi Cellars 2013 Sierra Azul Cabernet

Mushrooms are subject to change depending upon availability

