

THE PNW PULPOWEE LONG BEACH

MEAL PLAN



FRIDAY

DINNER

meet-and-greet potluck

SATURDAY

BREAKFAST

oj, coffee, tea, cranberries + cream oatmeal, and an open-face toasted bagels with wild nettle cream cheese, shaved red onion, capers, and smoked coho salmon

LUNCH

wild mushroom, grilled chicken & swiss sandwiches on a toasted bulky roll with arugula & porcini mayo with hawaiian mac salad and wild nettle soup

DINNER

rosemary + cider brined pork chops with buttermilk mashers, wild mushroom gravy, cider braised winter greens and cranberries from our local bogs

SUNDAY

BREAKFAST

oj, coffee, tea, cranberries + cream oatmeal
wild mushroom, chorizo, egg + cheese breakfast burritos

LUNCH

pnw elk chili and op kimchi dogs with cilantro, mustard pickled chanterelles and muenster cheese on a toasted bun with a melon, lime, and tajin salad

DINNER

pnw wild mushroom & five cheese baked ziti with vito's garlic bread and an Italian salad like your grandma used to make

MONDAY

BREAKFAST

coffee + donuts

CUISINE BY CHEF SEBASTIAN CAROSI AND HIS BAND OF SHORT-ORDER CULINARY REVOLUTIONARIES
Here at Camp Ruderalis we are staunch supporters of our local farmers, cheesemakers, smokehouses, Italian grandmas, fishermen (and women), orchards, cranberry farmers, bakers, foragers, brewers, and creameries. For many years Chef Carosi has foraged the peninsula and showcased its plentiful bounty of wild mushrooms.

