



CAMP RUDERALIS

THE PNW PUHPOWEE

LONG BEACH MEAL PLAN



FRIDAY'S MENU

dinner

pizza + beer social, wild food tasting & potluck

SATURDAY'S MENU

breakfast

ricotta stuffed "not so french" toast with doug fir syrup spiced heirloom apples + whipped cream...
coffee, tea, oj, cut melon, + misc. baked goods...

lunch

wild mushroom + vintage local cheddar grilled cheese sandwiches on buttered local sourdough...
wild mushroom, beef, barley + marsh grass soup...
a salad of winter greens, toasted pumpkin seeds, dried cranberries + rogue blue...
coffee, tea, and cookies...

dinner

the fantastic fungi community cookbook release party...
(please view additional menu)

SUNDAY'S MENU

breakfast

dungeness crab quiche with "away from" home fries and a tangle of greens...
coffee, tea, oj, cut melon + misc. baked goods ...

lunch

smoked local salmon club sandwich with smoky mayo, heirloom tomato, arugula,
and apple wood smoked bacon on buttered texas toast with kettle chips...
cream of forest foraged wild mushroom soup with a drizzle of truffle oil...
coffee, tea, and cookies...

all our plate ware and utensils are compostable and biodegradable under the right conditions.
We are staunch supporters of our local farmers, cheesemakers, smoke houses, fishermen
(and women), orchards, bakers, foragers, brewers, and creameries.



CAMP RUDERALIS

FANTASTIC FUNGI COMMUNITY COOKBOOK RELEASE PARTY



SMALL PLATES

- ↑ smoky black bean + huitlacoche soup
- ↑ mason jar shepherd's pie with wild mushroom braised beef + truffle mashed taters
- ↑ woodland wild mushroom strudel with country mustard cream
- ↑ local dungeness crab and cordyceps soup
- ↑ miso mushroom butter baked oysters on pine boughs
- ↑ mason jar crudité with roasted garlic porcini dip
- ↑ truffle + netart's bay sea salt popcorn
- ↑ sausage + sage stuffed mushrooms (sorry had to use buttons, no morels in november)
- ↑ sriracha chanterelle icebox pickles
- ↑ pnw oysters rockafella with wild nettles, hog jowl bacon + bourbon
- ↑ magical artisan chocolate chaga truffles

BEVERAGES + ELIXIRS

- ↑ wassail
- ↑ mount st helens spring water
- ↑ beers (premium, micro + redneck)
- ↑ coffee + tea

Other than the food, we arranged this social gathering to celebrate and encourage conversation between the chef, the forager, the mycologist (amateur and professional), and all those enthusiastic about wild mushrooms and the advancements in their culinary and therapeutic uses. We wanted to share our excitement with y'all for the release of the Fantastic Fungi Community Cookbook and Chef Sebastian Carosi's inclusion in the project. The book will be in stores on November 23rd, 2021 and is currently available for presale at Simon & Schuster and on Amazon. This one-of-a-kind community driven cookbook featuring over 100 mushroom-centric recipes with Chef Sebastian Carosi contributing some of his favorite tried and true wild mushroom recipes. Touted by local mycologist and author Paul Stamets as "a masterpiece" and "by far the best culinary guide to cooking and paring mushrooms". Written by the people for the people with sometimes interesting but always delicious results. We wanted you to be able to experience some of Chef Carosi's Fantastic Fungi Community Cookbook contributions in the place he draws inspiration from, called home for many years, and offers an amazing eco-system that provides more wild mushrooms than he can consume in a single season, the Long Beach Peninsula. All our plate ware and utensils are compostable and biodegradable under the right conditions. We are staunch supporters of our local farmers, cheesemakers, smoke houses, fishermen (and women), orchards, bakers, foragers, brewers, and creameries. For many years he has foraged the peninsula and showcased its plentiful bounty of wild mushrooms. Chef Carosi is extremely humbled to serve you the following five recipes featured in the Fantastic Fungi Community Cookbook: woodland wild mushroom strudel, Dungeness crab and cordyceps soup, smoky black bean + huitlacoche soup, sausage + sage stuffed morels and sriracha chanterelle icebox pickles. These five dishes will be served at the Fantastic Fungi Community Cookbook Release Party on Saturday Night. We hope to see you there!