



CAMP RUDERALIS

FANTASTIC FUNGI COMMUNITY COOKBOOK RELEASE PARTY

SMALL PLATES

- ↑ smoky black bean + huitlacoche soup
- ↑ mason jar sheppard's pie with braised beef, wild mushroom gravy, and truffle mashed taters
- ↑ woodland wild mushroom strudel with country mushroom cream and a tangle of greens
- ↑ local dungeness crab and cordycep soup
- ↑ miso mushroom butter grilled oysters on pine boughs
- ↑ mason jar crudite with roasted garlic porcini dip
- ↑ truffle + sea salt popcorn served in hemp paper cones
- ↑ sausage + sage stuffed mushrooms
- ↑ sriracha chanterelle icebox pickles
- ↑ pnw oysters rockafella with wild nettles, hog jowl bacon + bourbon
- ↑ magical artisan chocolate chaga truffles

BEVERAGES AND ELIXIRS

- ↑ mulled local heirloom apple cider + mount st helens spring water
- ↑ frosé, misc. local micro brews + wines
- ↑ coffee + tea

We wanted to celebrate 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 features 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. He has regularly returned to the peninsula to forage fall boletes, Lactarius deliciosus, and of course Psilocybe azurescens; hailed as one of the most psilocybin dense mushrooms on the planet. For many years he has foraged the peninsula and showcased its plentiful bounty of wild mushrooms. Chef Carosi is extremely humbled to serve you and have 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!