



Mushroom Tasting Menu with Shibumi Farm

Beautiful, Flavorful, Beneficial - Beginning to end, wonderful!
Come and learn about uses, lore, tastes and goodness of Shibumi mushrooms!

Friday, February 9, 2018

Small Plates

SOS = “*Shiitake* on a Shingle”- Creamed *shiitake*, herbs, grilled brioche 11

Oyster mushroom ‘scallops’, coconut, green curry, *shiitake* 12

Maitake, mushroom ravioli, Vermont sour cream, burnt orange, thyme, Grana 12

Grilled *Trumpet Royale* Caesar 12

Lobster mushroom lobster bisque 10

Larger plates

Shiitake braised beef short ribs, roasted vegetables, blue cheese and *shiitake* fritter 33

Pink oyster risotto, asparagus, mushroom broth 13/25

Chicken and hen mushrooms
white bean puree, roasted vegetables, roasted pepper 26

Lion’s Mane cake, celery remoulade, roasted broccoli,
olive oil crushed potato, preserved lemon 23

Yellow Miso glazed salmon, sautéed cabbage, mushrooms and red peppers
grilled trumpet mushrooms, mushroom dashi 26

Ingredients/pricing subject to change
Partially Benefitting Unschool Adventures