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MUSHROOM WINE DINNER

featuring Stoney Creek Mushrooms
Tuesday, January 20, 2026 - 6:00 p.m.
$135 per person

WHIPPED FETA BUCHE DE FROMAGE

Rosemary Essence, Maitake Mushrooms,
Nori & Smoked Gouda Grilled Cheese
2024 Alexakis Assyrtiko, Crete, Greece

APPLEWOOD SMOKED PORCINI MUSHROOM RAVIOLI

Fontina Cheese Foam, Sage Butter Sauce,
Magjo Naturals Brilliant Flower Blend
2022 Passopiscairo "Passorosso", Etna Rosso DOC, Sicily, Italy

WAGYU SKIRT STEAK & ROSEMARY SKEWER

Aged Balsamic Caramelized Pearl Onions, Enoki Mushroom,
Watermelon Radish, Frisée Salad
2021 Halcon Estate Syrah, Yorkville Highlands, California

HERB CRUSTED SEA BREAM

Blood Orange & Pickled Black Trumpet Remoulade,
Potato Pavé, Black Trumpet Dust, Micro Sorrel & Chili Oil
2023 Azores Wine Company Arinto, Acores, Portugal

MUSHROOM STICKY DATE PUDDING

Butterscotch Caramel, French Vanilla Bean Ice Cream
Valdespino "El Candido" Pedro Ximenez Sherry, Jerez, Spain
Mushroom Trifolati Cappuccino with Leek Foam

Cassandra Soja, Executive Chef | **Daron Kinder,** Executive Sous Chef
Regan Reik, General Manager