



7th Annual Mushroom + Foraging Dinner

featuring wine pairings from importer Thomas Meunier

October 17th, 2018

RETTICH

roasted radish crostini

radish butter, shaved black truffle

champagne lombard | NV extra brut premier cru | champagne, france

APFEL

salt roasted arkansas black apple

fromage blanc, turmeric, wood sorrel, mustard greens

domaine galévan 'libre expression' | 2016 côtes-du-rhône blanc | côtes-du-rhône, france

ENTENEI

red wine poached duck egg

roasted matsutake mushrooms, rye crouton, elderberry reduction

pascal aufranc 'vignes de 1939' | 2016 gamay | ché纳斯, beaujolais, france

WURST

wild mushroom + boar sausage

chanterelle mushrooms, persimmon, sunflower 'risotto' + shoots

domaine andré et mireille tissot 'patchwork' | 2015 chardonnay | arbois, jura, france

WACHTEL

grilled south carolina quail

toasted nc chestnuts, gooseberries

clos troteligotte 'klys' | 2015 malbec | cahors, france

NACHTISCH

vanilla bean + mushroom custard

persimmon, coffee tuile

jo landron 'atmosphères' | NV brut rosé | loire, france