

8TH ANNUAL
**Mushroom
& Pinot Noir
Wine Dinner**

October 23, 2019

PIFFERLING AMUSE

ruhlmann 'mosaique' 2018
pinot noir | *alsace, france*

JACOBS MUSCHEL

pan seared scallops, matsutake mushrooms,
salsify, king oyster mushroom chips

the withers 'english hill' 2017
pinot noir | *sonoma coast, ca*

WACHTEL

grilled quail, smoked cinnamon cap
mushroom farro, black trumpet mushroom jus

berthier 'la crois renaud' 2016
pinot noir | *sancerre, france*

REH

roasted denver leg of venison,
lion's mane + lobster mushroom
bread pudding, gooseberries

belle pente 'murto vineyard' 2013
pinot noir | *willamette, or*

GULASCH

hungarian mushroom goulash,
poached duck egg, griddled bread

darting spätburgunder 2015
pinot noir | *pfalz, germany*

PIFFERLING MOUSSE

chanterelle mushroom custard, sage meringue,
chocolate porcini mushroom streusel,
caramel, candied sage

steininger sekt 2013
pinot noir | *kamptal, austria*