

The Drift Inn Historic Café and Pub

Mushroom Festival Menu

Soups – Vietnamese Pho, Hungarian Mushroom, Beef Stroganoff

Breakfast. Friday Saturday Sunday

Creamy mushroom polenta, house-made mushroom sausage and local apple compote

Wild Mushroom Scramble, with Yukon potatoes, onions, peppers and manchego cheese

M & M omelette, Maitake and Maitake mushrooms, manchego cheese, Caramelized onions, scallions with a brandy cream sauce. Comes with potatoes and choice of toasts

Steak and eggs smothered in our own Hungarian Mushroom sauce. Comes with Yukon gold potatoes and choice of toast.

Lunch Friday Saturday Sunday

Crab Stuffed Portabello with avocado, Carmelized onion, provolone, lettuce and spicy aioli on a brioche bun. Served with fries or a salad

Huitlochoche Tamales with corn, hatch peppers, onions, feta cheese smother in a green chile sauce, served with rice and beans or green salad

Truffle Mac and Cheese - Creamy, nutty, the ultimate in comfort food

Friday Night

Lions Mane Halibut with Matsuke Gohan, crispy lions mane tendrils sit atop of chunk of wild halibut drillzeled with a mild lemony sauce served with classic Japanese matsutake rice dish.

Crab Stuffed Portabello with avocado, Caramelized onion, provolone, lettuce and spicy aioli on a brioche bun. Served with fries or a salad

Truffle Mac and Cheese - Creamy, nutty, the ultimate in comfort food

Tempura wild and cultivated mushrooms

Chicken and shrimp stuffed shiitakes

Saturday night

Maitake stuffed chicken breast, wrapped in prosciutto with a lobster mushroom cream sauce served with creamy mushroom polenta

Crab Stuffed Portabello with avocado, Caramelized onion, provolone, lettuce and spicy aioli on a brioche bun. Served with fries or a salad

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Tempura wild and cultivated mushrooms

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