



ENCHANTED FOREST FUNGI FEAST

6:00-6:45 Appetizers & No Host Bar

Wild Mushroom and Almond Pate in Puff Pastry
-by Green Salmon Bakery

Wild Mushroom Tapanade Toasts
- by Heidi's Homemade Food & Italian Specialties

Wild Mushroom Pizza
- by Out of Gas Pizza

7:00 p.m. Dinner

1st Course

French Onion and Morel Soup
- by Cheese and Crackers

2nd Course

Mushroom Salad with Parma Ham
- by Landmark Restaurant

Entrees

Puff Pastry Salmon with Chanterelle Cream
- by Adobe Resort Restaurant

Creamy Fish and Mushroom Pie
- by Luna Sea Fish House

Porcini and Oyster Mushroom Quiche with Savory
- by Yachats River House

Sides

Stuffed Shells with Wild Oregon Mushrooms and Heirloom Tomato Sauce
- by Heceta Lighthouse Bed & Breakfast

Chicken of the Woods Polenta with Cauliflower Fungus Cream
- by The Drift Inn Restaurant

Coffee and Dessert

Tease of Candy Cap Mushroom Cake - by Margie, Millard Family Mushrooms

TANTALIZING DESSERTS AUCTION

*Entertainment provided throughout the evening by **The Woodlands Trio.***