



Mushroom Fest Specials

BREAKFAST

Portobello Benedict

Your choice of crab, ham, or avocado/tomato, with poached eggs on top of grilled Portobello mushrooms, topped with luscious housemade hollandaise.

Laurie's Slice of Heaven

Housemade Biscuits topped with Chanterelle Gravy.

Dancing Mushroom Crepes

Tender housemade GF crepes, stuffed with Roasted eggplant and smoked chicken, drizzled with a Morel mushroom sauce and a sprinkle of oil cured sundried tomatoes.

Judy's Jammied-Up Scramble

A cacophony of wild and cultivated mushrooms, scrambled eggs, red potatoes, Manchego cheese, red peppers, poblano peppers, and purple onions. With or without Tommy's chorizo.

LUNCH

Toni's Poni

Pork belly and oven roasted mushroom tacos with corn salsa, served with fries or green salad.

Crab Stuffed Grilled Portobello

with caramelized onions, poblano peppers and chipotle aioli, served on a brioche bun with salad or fries.

Dancing Mushroom Crepes

Tender housemade GF crepes, stuffed with Roasted eggplant and smoked chicken, drizzled with a morel mushroom sauce and a sprinkle of oil cured sun-dried tomatoes, served with a green salad.

DINNER

Wild Mushroom Ravioli

with mushroom Alfredo sauce, served with a medley of oven roasted Mediterranean veggies and grilled bread.

Coffee-rubbed Ribeye

with wild mushroom butter, served with a medley of oven roasted Mediterranean veggies; mushroom risotto.

Dancing Mushroom Crepes

Tender housemade GF crepes, stuffed with Roasted eggplant and smoked chicken, drizzled with a Morel mushroom sauce and a sprinkle of oil cured sun-dried tomatoes. Served with your choice of starch, oven roasted veggies, and your choice of soup or salad.

SOUPS

Hungarian Mushroom Soup

Butternut Squash Soup with mushroom hazelnut gremolata

APPETIZERS (all day)

Frenchie - A tender savory custard baked in a hazelnut crust, drizzled with truffle oil.

Horn of plenty - Wild mushroom pate piped in puffed pastry with pickled veggies.