

# Forge into the Wild: The Art of the Mushroom

## HORS D'OEUVRES

Phyllo straw / Pancetta / Crispy Enoki Mushroom  
Stuffed Cremini / Goat Cheese / Fresh Herbs  
Crostini / Foraged Mushrooms / Cacciocavallo  
Polenta Fritta / Garlic Wild Mushroom / Fontina

*Welcome Cocktail*



## BLACK TRUFFLE CHEESE "FONDUTA"

King Oyster Mushroom

*Wine Pairing*



## HEN OF THE WOODS

Arugula / Spinach / Smoked Bacon Vinaigrette

*Wine Pairing*



## FORAGED MUSHROOM RISOTTO

Green Pea Puree / Pine Needles Essence

*Wine Pairing*



## SEARED SCALLOPS

Roasted Delicata Squash / Porcini Mushrooms / Micro salad

*Wine Pairing*



## SEARED VENISON LOIN

Honey Mushroom Ragu / Crispy Parsnips

*Wine Pairing*



## PORCINI MILK CHOCOLATE MOUSSE

Black liquorice Meringue / Cranberry

*Wine Pairing*

*Buon Appetito*

Chef Massimo Capra

