

2017 BIG SUR FORAGER'S FESTIVAL

FRIDAY, JANUARY 13, 2017

CHEF ELIZABETH MURRAY

SHAVED RAW BUTTON MUSHROOMS

Foie Gras Mousse, Laminated Dough

Stephen Ehlen "Erdener Treppchen" Riesling Spatlese 1991

ENDIVE

Frippy Mustard Greens, Pickled Forrest Mushrooms,

50yr Sherry, Marinated Feta, lemon, truffle

Domaine Badoz Côtes du Jura "Vin Jaune" 2008

PORCINI-REISHI

Sprouted Barley Broth, Turnips, Apples, Butternut Shavings, Enokis

Arnots-Roberts Trousseau 2015

BLACK COD

Big Sur Chanterelles, Leek- Parmesan Fondue, Black Truffle

Pierre Bourée Gevrey-Chambertin "1er Cru Champeaux" 2000

FIG STUFFED PORK LOIN

Roasted Garlic, Garden Mushrooms in Textures, Sage, Cambazola

Balgera "Ca'Fracia" Valtellina Superiore 2000

BLACK TRUFFLE ICE CREAM SUNDAE

White Truffle Madeleine, Black Truffle Caramel

Henri Giraud "Solera" Ratafia de Champagne

Wine Pairing Included

Please note: the actual menu might change slightly, depending what can be foraged at the time.