

ITALIAN STEAKHOUSE & BAR
crush
A Guillon Inc. & Colabove Company

*Welcome to the “Wild Fungi Feast”
Hosted by BARRA of Mendocino*

November 7th 2018

Meet & Greet

Featuring- Barra Pinot Noir Rose

Mushroom Toast Bites

Artisan French Baguette, Mushroom Ragu, Tomato Confit, Burrata & herbs

1st Course

Featuring- Barra Chardonnay & Girasole Pinot Blanc

Mushroom Risotto

An Italian classic with a mix of locally sourced mushrooms, Sautéed Prawns and roasted Scallops.

Chive Mushroom and Kobe tartar

Choice Kobe beef, Capers, Mushrooms, Sea salt, toasted Italian pine nut, Truffle oil, Parsley

2nd Course

Featuring- Barra Petite Sirah & Cabernet Sauvignon

Porcini Garganelli

House made pasta with Guanciale Ragu topped with Locally sourced dry feta.

Mushroom Tapenade with King Salmon

Perfectly roasted California King Salmon, caramelized lemon, mushroom tapenade, Micro greens

Dessert

Featuring- Barra “Bella Dolce” Dessert Wine

Candy Cap Cannoli

Crispy Cannoli filled with house made Ricotta infused with sweet Candy Cap Mushrooms