



FRIDAY EVENING

Hope Miller's mushroom dip
Prawns & mushrooms with bourbon sauce
Champignons flambes
Wine baked pears filled with orange mascarpone cheese & a wine reduction

SATURDAY BREAKFAST 7:15 AM

Canadian bacon
Brown sugar baked French Toast
Fruit medley
Yogurt, cottage cheese
English muffins, toast, jam
Baked oatmeal with apples & cranberries

LUNCH (You create your lunch)

Sandwiches
Apples
String cheese
Drink
Chips
Granola and fruit bars
Cookie

APPETIZERS 3 PM

Veggie nibbles and morel dip
Hot creamy artichoke mushroom dip
Manchego cheese with dried mushrooms on herb baguette
Mulled fall punch
Coffee (decaf and regular)
Tea selection of herbal or regular
Hot chocolate

HAPPY HOUR HORS D'OEUVRES 6 PM

IN Ping Pong Room (basement)

Pesto-turkey stuffed caps
Spinach & Roncal cheese stuffed caps
Flaky tartlets with wild mushrooms
Crab parmesan cheese stuffed caps

CANDLE-LIGHT DINNER 6:30 PM

FIRST COURSE (Seated dinner)

Mushroom parmesan pepper focaccia
Mushroom Bouquet Salad

MAIN COURSE

Pisto Manchego (vegetarian entree)
Green beans laced with mushrooms
Mushroom Risotto
Pork Rouladen with oyster mushrooms

Coffee (decaf and regular)
Tea selection of herbal or regular

GRAND DESSERT BUFFET

The dessert buffet will offer a time to talk with Tristan and socialize after the evening program.

SUNDAY

EARLY BREAKFAST about 7 AM

Coffee/tea/hot chocolate
English muffins, toast, butter, jam
Yogurt, cottage cheese
Fruit medley
Steel cut oatmeal with trimmings
Cinnamon rolls

MAIN BREAKFAST 8AM

Fruit medley
Eggs with chanterelle mushrooms
Tater tots with Truffle oil
Breakfast sausage
Breakfast vegan sausage

Mushrooms in the Pan 11:15

Preparation/cooking/tasting with KOZ

LUNCH 12:00

Yellow Foot mushroom Paella
Mushroom bisque
Green Salad dusted with mushrooms, hazel nuts & cranberries

DESSERT

Candy Cap Pecan Mushroom Sugar
Cookies