



FRIDAY EVENING

Hope Miller's mushroom dip
 Pop Corn with truffel oil
 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
 Brownies
 Rice Crispy Squares

APPETIZERS 3 PM

Veggie nibbles and morel dip
 Hot creamy artichoke mushroom dip
 Mulled fall punch
 Coffee (decaf and regular)
 Tea selection of herbal & regular
 Hot chocolate

HAPPY HOUR HORS D'OEUVRES 6 PM

IN PING PONG ROOM (basement)
 Mushroom tasties
 Tasty flaky tartlets with wild mushrooms
 Spinach parmesan cheese stuffed caps
 Crab parmesan cheese stuffed caps

CANDLE-LIGHT DINNER 6:30 PM

(Served dinner)

FIRST COURSE

Mushroom parmesan pepper focaccia
 Mushroom Bouquet Salad

MAIN COURSE

Pisto Manchego (vegetarian entree)
 Green beans laced with mushrooms
 Chanterelle Pilaf

A sweet potato coin topped with a mushroom butter-star
 Flank Steak rouladen and mushrooms

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

GRAND DESSERT BUFFET

The dessert buffet will offer a time to talk with Danny 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/tastig with KOZ

LUNCH 12:00

Mushroom tasting table
 Mushroom bisque
 Green Salad dusted with mushrooms, hazel nuts & cranberries
 Mushroom surprise

DESSERT

Candy Cap Mushroom Sugar cookies