

I am... a mushroom; On whom the dew of heaven drops now and then." –John Ford

For a limited time, Backstreet Café will feature this special menu dedicated to seasonal mushrooms. Do to limited availability of some mushrooms we may make substitutions.

Tracy



King Trumpet, Artist's Conk, Chicken of the Woods, Coltricia Perennis, Dyer's Bracket, Red-belted Polypore, Turkey Tail, Bird's Nest, Coral Mushrooms, Fly Agaric, Halloween Mushrooms, Jelly Mushrooms, Lobster Mushroom, Morel Mushroom, Mycena, Oyster Mushrooms, Pacific Golden Chanterelle, Puffball Mushrooms, Red Waxy Cap, Russula Brevipes, Shaggy Mane, Black Trumpet, Yellowfoot Chanterelle, Cauliflower, Candy Cap, Matsutake, Fairy Ring, Wood Ear, Black Truffle



Seasonal Mushroom Menu

2009



Shitake and Cremini Mushroom Gratin topped with duck sausage 10

Sherried Wild Mushroom Soup served with side of bleu cheese toast 6

Beech (cluster) Mushroom Ragu with peppers and red wine braised oxtail 10

Linguini with chanterelles and cream 12

Wood Smoked Wild Mushroom Flatbread topped with shaved taleggio, morel brie and tomato pesto 10

Grilled Portabella over creamy cauliflower 8

Hen of the Woods "Casserole" with root vegetables, sherry and cream 10