

ZUPPA

SIGNATURE WILD MUSHROOM SOUP

wild mushroom mix, crostino, goat cheese, DOP evoo

12

ANTIPASTO

MORE MUSHROOMS PLEEEASE!

portobellini, oyster, button, cremini, lobster mushroom, garlic crostini

16

MUSHROOM RAVIOLI FRITTI

fried, brown beech mushroom, garlic, truffle oil, sriracha aioli

16

BRUSCHETTA

3 pieces, wild mushroom mix, crema di porcini, brie, balsamic reduction

15

MUSHROOM FRITTER

5 pieces, wild mushroom mix, mozzarella, fresh herbs, lemon-sage aioli

18

PASTA

LINGUINE AGLIO E OLIO

oven-roasted chicken breast, wild mushroom mix, parmigiano

24

FETTUCCINE

fresh pasta, wild mushroom mix, taleggio cheese, smoked speck ham, crema di porcini

28

RAVIOLI

pear & gorgonzola stuffed, wild mushroom mix, butter sage beurre blanc, pecorino romano

27

SECONDO

LAMB SHANK

oven-braised, mushroom risotto, truffle oil, parmigiano

39

BEEF SHORT RIBS + RAVIOLI

oven-braised Alberta beef short ribs + pear & gorgonzola ravioli, mushroom cacio e pepe

42

POLLO RIPIENO

oven-roasted, wild mushroom & ricotta stuffed, beurre blanc, potatoes & seasonal vegetables

38

Canadian wine features

WHITE BLEND 46% PINOT GRIS, 38% RIESLING, 16% GEWÜRZTRAMINER

PEAK CELLARS | GOLDIE WHITE | VQA OKANAGAN

5oz 8oz Btl

12 16 48

RED BLEND 68% PINOT NOIR, 32% GAMAY NOIR

PEAK CELLARS | GOLDIE RED | VQA OKANAGAN

12 16 48

cocktail feature

MAGIC MUSHROOM GIMLET

white truffle gin, pea butterfly tea, coconut syrup, lime juice

13



MAKE WILD MUSHROOM SOUP AT HOME! 18

This wildly popular soup base is sold here only during Mushroom Harvest. It makes 10 servings. It is a gluten-free base used for soups, gravies and more.

mushroom harvest events

MUSHROOM HARVEST WINE DINNERS

PRESENTED BY



PEAK CELLARS
Estate Grown and Bottled

Tuesday, September 5

Sorrentino's Century Park

Tuesday, September 12

Sorrentino's St. Albert

Tuesday, September 19

Sorrentino's West

Wednesday, September 27

Sorrentino's Downtown

Peak Cellars is Lake Country's newest winery and culinary destination. Inspired by Dennis O'Rourke's pioneering spirit and passion for innovation, Peak Cellars is waiting for you to experience and explore.

MUSHROOM THEMED COOKING CLASSES

PRESENTED BY



Saturday, September 9

Masterclass:

Pasta & Funghi Fusion

Saturday, September 23

Gourmet Mushroom Madness

MUSHROOM FOOD TOUR

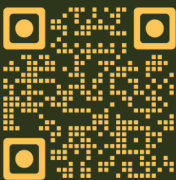
Sunday, September 10

Mushroom Forage Walk

Sunday, September 24

Mushroom Forage Walk

Chef Antonio & Martin Osis from the Alberta Mycological Society guide you on an interactive walk through our beautiful river valley.



SCAN TO VIEW ALL MUSHROOM HARVEST EVENTS

