

ORGANIC TRUMPET ROYALE MUSHROOMS \$5.99/LB.

This mushroom has a wonderful savory flavor, and a firm, meaty texture. These can be prepared a wide variety of ways, from being sautéed to grilled, braised, stewed or boiled.



ORGANIC ALBA CLAMSHELL MUSHROOMS \$5.99/LB.

This is a very versatile mushroom, but is distinguished by its almond aroma and slight shellfish flavor. Sauté these with olive oil, garlic and mushrooms and serve over pasta.



ORGANIC BROWN CLAMSHELL MUSHROOMS \$5.99/LB.

This mushroom is similar to the Alba Clamshell, but is much more versatile. It's an excellent addition to seafood soups or stews, stir-fries, and red wine sauces. Roast them in the oven to deepen their flavor.



Oliver's
Real Food. Real People.®

Local FLAVORS



Gourmet Mushrooms was Founded in Sebastopol, CA in 1977. Today, under the Mycopia Specialty Mushrooms brand, they grow many of your favorite wild mushrooms. They hand harvest and hand pack thousands of pounds of organic/kosher mushrooms every week – fresh from the farm to America's finest restaurants and kitchens."

ORGANIC MAITAKE FRONDOSA MUSHROOMS \$7.99/LB.

This is a very adaptable mushroom with a beautiful forest aroma and a light, crunchy texture. Its versatile flavor makes it excellent with roasted meats and dark, leafy greens.



MCEVOY RANCH EXTRA VIRGIN OLIVE OIL \$14.99/EA.

375 ml. Bottle. Inspired by her love of Tuscan olive oil, Nan McEvoy engaged Dr. Maurizio Castelli, a leading authority on agriculture, to recommend the best olive varieties for their unique setting. Fast-forward twenty years and McEvoy Ranch is one of the preeminent leaders in certified organic, Extra Virgin Olive Oil. A favorite of chefs – both at home and in restaurants that favor the farm-to-table approach.

