

Gourmet Mushrooms, Inc. www.mycopia.com

Certified Organic by QAI

Variety	Characteristics	Pairings	Suggestions
Alba Clamshell™ <i>Hypsizygos tessalatus</i>	Crunchy texture. White, one inch cap. Mild seafood flavor. AKA shiro buna-shimeji or hon-shimeji.	Excellent with fish and shellfish. Sauvignon Blanc. Olive oil, garlic, parsley, tarragon, red bell pepper, tomato, citrus juices.	Some chefs like to blanch the Alba Clamshell in salted water for three minutes. Drain and cool, then proceed with chosen recipe.
Brown Clamshell™ <i>Hypsizygos tessalatus</i>	Crunchy texture. Lightly marbled, mocha, one inch cap. Mild seafood flavor. AKA buna-shimeji or hon-shimeji.	Similar to Alba Clamshell, but flavor can be shifted to pair with light red wines. Also pairs with Sauvignon Blanc or Chardonnay. Seafood, grilled veal, almond, goat cheese, thyme.	Single mushrooms great for garnish. Small clusters can be roasted in very hot oven to concentrate flavors. May be blanched like Alba prior to cooking..
Baby Oyster Cluster™ <i>Pleurotus ostreatus</i>	Steely grey/blue color. Firmer than most oyster types, but silky when cooked.	Pair with off-dry whites, (Chenin Blanc or Gewurtztraminer) for fusion cuisine. Chicken or fish, Thai basil, five-spice powder, pistachio, green onion.	Leave in small clusters for tempura or other deep fried presentations. Highly recommended for stir-fry. Pearl grey color does not weep into accompanying foods.
Trumpet Royale™ <i>Pleurotus eryngii</i>	Firm, meaty. Porcini-like texture. Fawn colored. Caps up to two inches. Compact stems. AKA Eryngii	Sautéed with butter, it pairs with oaked Chardonnay. Grilled with olive oil, pair with Syrah. With meats, Pinot Noir or Bordeaux. Likes cream, walnut, parmesan, rosemary, balsamic vinegar.	Cap and stem have same texture and flavor. Split in half and toss with oil to grill. Cut stem into scallops to emphasize meatiness. Holds shape and texture when sliced or minced.
Forest Nameko™ <i>Pholiota nameko</i>	Glossy caps. Rich amber color. Texture similar to shiitake, but softer with edible stem.	Slightly fruity forest flavor. Stunning accent of amber color. Pair with Pinot Noir. Cashew nut, shallot, beef, dark green vegetables.	Glossy cap is a natural protein gel. Roasted or grilled, it forms a glaze. Sautéed it adds a slight additional body to sauces and risotto.
Velvet Pioppini™ <i>Agrocybe aegerita</i>	Intense flavor. Dark-chocolate color caps up to 2 inches. Slender, ridged, cream colored stems. Caps silky; stem texture similar to asparagus.	Robust flavor with earthy, woody notes. Traditional in pasta dishes. Excellent with red meats or game. Pair with big reds.	The most exciting new cultivated mushroom since shiitake. Deep forest flavors, winey tannins. A center-of-the-plate celebrity.
Cinnamon Cap™ <i>Pholiota sp.</i>	Brownish red, speckled caps - to about 7/8 inch. Dry, firm.	Cinnamon refers to color only, not spiciness. Rich, slightly sweet forest flavor	Relative of Nameko. Prized by chefs but limited supply and very short shelf life. Sauté in butter. Excellent with red wine sauces. Availability very limited.

Pioneers in Exotic Mushroom Cultivation -- "No longer wild, but far from tame."



Gourmet Mushrooms

707-823-1743 (FAX:707-823-1507)

Prices Effective from Aug. 2006



MYCOPIA™ Brand Retail
Mushrooms by Gourmet
Mushrooms

Food Service Packs				
ORGANIC Cultivated -- 3 lb. bags, 2 per 6 lb. flat	USDA ORGANIC	Price per lb	Price per flat	
Baby Oyster Clusters™		CALL	CALL	
Brown Clamshell™ (honshimeji, bunashimeji))		CALL	CALL	
Alba Clamshell™ (honshimeji, bunashimeji, shiro honshimeji))		CALL	CALL	
Cinnamon Cap™ (limited supply)		CALL	CALL	
Forest Nameko™ (limited supply)		CALL	CALL	
Trumpet Royale™ (aka eryngii or king oyster)		CALL	CALL	
Velvet Pioppini™ (Stunning flavor, robust aroma - a five-star mushroom)		CALL	CALL	
Chefs' Mix, 6 lbs. ORGANIC				
A selection of four cultivated mushrooms, two 3 lb. bags		CALL	CALL	
Food Service Chef's Mix, 4 varieties in a 1 lb. film wrapped tray		CALL	CALL	
Oregon Grown Mushrooms, 5 lb. cases		Price per lb.		
Shiitake No.1 (Black Forest Mushroom) -- by the pound	USDA ORGANIC	CALL	May be ordered by the pound	
Shiitake Premium Buttons -- by the pound		CALL		
Maitake/Hen of the Woods -- by the lb. (LIMITED!) Conventional		CALL		
MYCOPIA Brand Retail Packs				
ORGANIC Retail Packs	USDA ORGANIC	MYCOPIA	Price per case	UPC Barcode
Trumpet Royale, 8 oz. Package, \$3.60/ea., packed 10 per case			\$ 36.00	6240310608
Trumpet Royale, 4 oz. Package, \$1.90/ea., packed 10 per case			\$ 19.00	6240310604
Baby Oyster Clusters, 4 oz. Package, \$1.75/ea., 10 per case			\$ 17.50	6240310304
Brown Clamshell, 4 oz. Package, \$1.90/ea., 10 per case			\$ 19.00	6240310404
Alba Clamshell, 4 oz. Package, \$1.90/ea., 10 per case			\$ 19.00	6240310504
Forest Nameko, 4 oz. Package, \$2.20/ea., packed 10 per case			\$ 22.00	6240310104
Velvet Pioppini, 4 oz. Package, \$2.30/ea., packed 10 per case			\$ 23.00	6240310804
Chef's Sampler, 8 oz. Mix of 4 Varieties \$3.95/ea., 10 per case			\$ 39.50	6240312008
Tri-Mix Medley, 8 oz. Mix of 3 Varieties 3.75/ea., 10 per case			\$ 37.50	6240312308
Conventional Grown Mushrooms, Retail Packs				
Hen-of-the-Woods, 5.25 oz. Package, \$4.00/ea., 10 per case (LIM.			\$ 40.00	
Wild, Hand-picked Mushrooms (Seasonal, A.Q.)				
Cepe/Porcini		call	May be ordered by the pound	
Hedgehog		call		
Black Trumpet		call		
Golden Chanterelle		call		
Premium Dried Mushrooms (Year-round A.Q.)				
Morels		CALL	May be ordered by the pound or half-pound	
Black Trumpet #2		CALL		
Cepe/Porcini		CALL		
Premium Truffle Oils		Price per Bottle		
White Truffle Oil - 250 ml		CALL		
Black Truffle oil - 250 ml		CALL		
All prices F.O.B. Sebastopol or SFO Airport				Ver 2 8-10-06