



This Just In

May 27, 2008

Oliveto Restaurant

510-547-5356

www.oliveto.com

Wild Morel Mushrooms

Our friend Todd Spanier of The King of Mushrooms just brought in a box of precious wild morels. These are the mushrooms we fantasize about months before their spring debut. It's almost impossible to pass by a pan of morels, braised with butter and wine, cooling on the back table, without stealing a taste. The cook is well advised to guard against pilferage.



Morels have a rich, earthy flavor and taste of where they grow - like a forest after a light spring rain. They perfectly exemplify the winemaker's idea of *terroir*, the taste of earth and climate. Morels like to grow where fire has left ash in the soil. Alan Davidson notes in The Penguin Companion to Food, "It is said that peasant woman in Germany had to be restrained from lighting heath fires in order to encourage morels to grow."

Luckily you need not go to such extremes to enjoy morels. They will be on the upstairs menu for the rest of the week. Like all rare foraged foods, we can't be sure of their supply, so we encourage you to enjoy them while they're here.

On the Menu:

Black Cod *al mattone* with Morels

Crostone of Morels and Spring Vegetables

Wild Nettle *Conchiglie* with Morels and Shellfish

Availability:

The black cod will be on tonight's menu. Starting tomorrow, the *crostone* and *conchiglie* will also be available for the rest of the week or until we run out.

The Source:

These morels were gathered in the Sierra Nevada Mountain Range (between Tahoe and Lassen) and brought to us by Todd Spanier of [The King of Mushrooms](#) in Daly City. Todd has been foraging for wild mushrooms since he was a teenager, and also supplies us with porcini, chanterelles, and other rarities of the forest.

For Reservations:

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