

**Cascade Mycological Society
And
Lane Community College Culinary Arts Program
Present**

The 2009 CMS Fungal Fête
Featuring Chef Michael Landsberg from King Estate Winery

February 12, 2009
At Lane Community College
in the
Center for Meeting and Learning
Building 19 / Room 104

Advance tickets
\$25 Public
\$20 CMS members

Limited number of tickets available!

Purchase tickets from CMS online at *Cascademyco.org* or reserve at 746-7548

2009 Fungal Fête Menu by Chef Michael Landsberg

Salad of Black Truffle, Goat Cheese, Leeks and Potato

Potato Gnocchi with Chanterelles Sauce

Porcini crusted [sole or cod] with black eye peas and mushroom

Buttermilk panna cotta with confit of mushroom

Executive Chef Michael Landsberg, King Estate

Most recently Chef de Cuisine of Eugene's Marche restaurant, Michael is a 1988 graduate of the Culinary Institute of America. After graduating from the CIA, Michael enjoyed stints at four Michelin rated restaurants in Europe: Two-star Restaurants Amphycles in Paris, Bouley in Ravensburg, Germany, Altes Post in Nagold, Germany, and the highly regarded three-star Le Crocodile in Strasbourg, France. Among the many outstanding restaurants where Michael has had the opportunity to hone his craft are the legendary Cellar in the Sky at Windows on the World in New York (Chef d'partie, 1986-87), Aqua Restaurant, San Francisco (Sous Chef, 1992), Campton Place Hotel, San Francisco (Executive Sous Chef, 1994-1995), Height's Restaurant, San Francisco (Chef de Cuisine, 1995-1998), California School of Culinary Arts, CSCA (Chef Instructor, 1999-2000), and Inn of the Seventh Ray, Malibu, CA (Executive Chef, 2000-2004).