

# MUSHROOMS

Beyond the Button

FEBRUARY 14, 2025

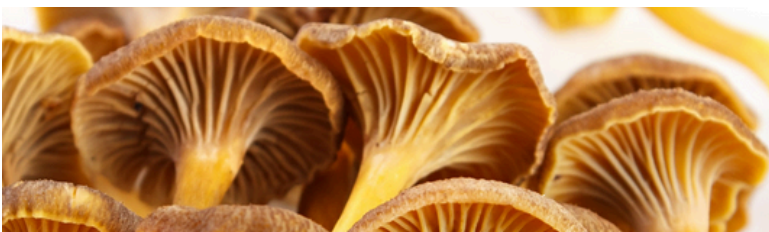
562.741.2200

customer.service@vestafoodservice.com



Morel 3lb | #18867 | Tibet

Meaty when cooked, releasing a earthy, woody deep flavor. Blonde to dark brown in color with honey comb-like caps. Contains a hollow stem. (4-day pre-order)



Yellow Foot 3lb | #02558 | Domestic

Contains a slight fruity smell with a stronger mushroom flavor. They are delicate and small in size, holding a gold to faded orange color. They taste earthy and become tender when cooked. (4-day pre-order)



Hedgehog 3lb | #19256 | Domestic

Cream to slightly orange in color, containing white teeth below its caps. It has an earthy, nutty flavor with a peppery aftertaste. (4-day pre-order)



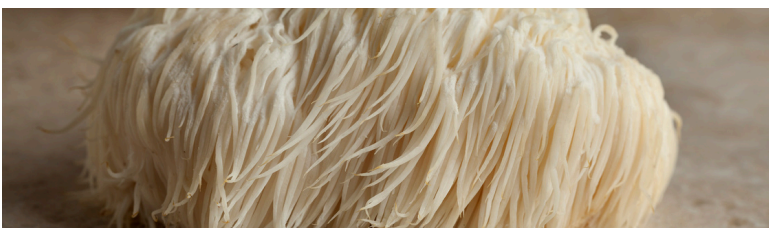
Black Trumpet 3lb | #19167 | Domestic

Holds a smokey, rich flavor with a pleasant fruity aroma. They are gray to black in color with no visible gills. The edges of the caps are wavy and rolled outwards. (4-day pre-order)



Cauliflower 5lb | #00408 | Cultivated

Sponge-like appearance. White to tan in color. Unique earthy, umami flavor with notes of almond. (3-day pre-order)



Lions Mane 3lb | #00424 | Cultivated

Identified by a single clump of dangling spines, this stringy and meaty fungi has a seafood-like taste. (3-day pre-order)



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Perigord Black Truffle ea | #09478 | Italy

Flesh varies from white/cream to dark brown. Mild, nutty, creamy flavor and aroma. (3-day pre-order, MOQ 1/4lb per order)