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Black Trumpet

Black trumpet mushrooms are distinguished by their unique, trumpet-like shape and rich, dark color, which ranges from deep brown to black. These delicate fungi have a slightly wavy, irregular edge and a hollow stem that extends into a flared, cup-like body. With a subtly sweet and earthy flavor, black trumpets are often sought after for their exquisite taste and aroma.



Cauliflower

The cauliflower mushroom features a unique, frilled appearance resembling a white cauliflower head. With a mild, nutty flavor and a firm texture, it's great for sautéing, baking, or adding to soups and stews. This versatile mushroom is often sought after for its culinary appeal and distinctive look.

Chanterelle

Chanterelle mushrooms are recognized for their striking golden-yellow color and elegant, wavy caps that resemble a delicate funnel. These fungi possess a fruity aroma reminiscent of apricots, complemented by a subtle, peppery flavor profile. With a firm yet tender texture, chanterelles add a unique touch to dishes and are prized for their exquisite taste and visual appeal.



Crimini

Crimini mushrooms, also known as baby bellas, are characterized by their smooth, rounded caps that range in color from light brown to dark chocolate. With a firmer texture than their white counterparts, crimini mushrooms offer a rich, earthy flavor that intensifies when cooked.

Hedgehog

Hedgehog mushrooms are easily recognized by their distinctive, spiky underside, which resembles the back of a hedgehog. Their caps are usually orange to brown and have a slightly wavy edge. With a firm texture and a nutty, slightly sweet flavor, these mushrooms are prized for their unique taste and appealing appearance.



King Trumpet/King Oyster

King trumpet mushrooms feature a thick, meaty stem and a broad, umbrella-shaped cap that ranges in color from pale beige to dark brown. With a dense texture and mild, buttery flavor, king trumpets are highly regarded for their culinary versatility.



Lions Mane

Lion's mane mushrooms are known for their unique, fluffy appearance, resembling a white pom-pom or cascading spines. They have a delicate flavor with subtle notes of seafood and a hint of sweetness. With a firm texture, these mushrooms are popular for their distinctive look and culinary versatility.



Lobster

Lobster mushrooms are distinct for their bright orange to reddish hue and unique, crusty texture that resembles the shell of a lobster. These fungi are actually a parasitic fungus that grows on other mushrooms, giving them their striking color and flavor. They offer a mild, slightly sweet taste with a hint of seafood.



Maitake

Maitake mushrooms, also known as "hen of the woods," feature a cluster of feathery, grayish-brown fronds that form a distinctive rosette shape. They have a rich, earthy flavor and a tender texture that becomes more pronounced when cooked.



Matsutake

Matsutake mushrooms are prized for their unique appearance, characterized by a thick, white stem and a conical, brown cap. Known for their distinctive, spicy aroma and rich, earthy flavor, matsutake are considered a delicacy in many cuisines.



Morel

Maitake mushrooms, also known as "hen of the woods," feature a cluster of feathery, grayish-brown fronds that form a distinctive rosette shape. They have a rich, earthy flavor and a tender texture that becomes more pronounced when cooked.



Oyster

Oyster mushrooms are recognized by their fan-shaped, delicate caps that range in color from creamy white to deep gray. They have a smooth texture and a mild, slightly sweet flavor that complements various dishes. These mushrooms grow in clusters, resembling oyster shells.

Porcini

Porcini mushrooms are characterized by their thick, bulbous stems and broad, rounded caps that range from light brown to dark tan. Known for their rich, earthy flavor and meaty texture, porcini are a favorite in Italian cuisine.



Portabella

Portabella mushrooms are distinguished by their large, flat caps and thick, sturdy stems, typically ranging in color from dark brown to deep mahogany. With a meaty texture and rich, savory flavor, portabellas are popular for grilling and roasting. Their impressive size and hearty nature make them a versatile ingredient, often used as a substitute for meat in various dishes.

Shimeji- White/Brown

Shimeji mushrooms feature small, clustered caps that are typically brown or white, with slender, delicate stems. They have a firm texture and a mild, slightly nutty flavor that intensifies when cooked.



Shiitake

Shiitake mushrooms are easily recognized by their dark brown, umbrella-shaped caps and white, gill-covered undersides. Known for their rich, savory flavor and meaty texture, shiitakes are a staple in Asian cuisine. They are often used fresh or dried, with the dried variety offering a more intense flavor, making them a popular choice for soups, stir-fries, and sauces.



White

White mushrooms, also known as button mushrooms, have smooth, pale caps and a mild, slightly sweet flavor. Their firm texture makes them a favorite for everything from salads to stir-fries. These versatile mushrooms are a kitchen staple, easily blending into a variety of dishes while providing a subtle, earthy taste.





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