

# california COUNTRY

November/December 2010

**Fun with fungi**  
**Taking the mystery**  
**out of mushrooms**

PAGE 26

\$3.00 • [www.californiacountry.org](http://www.californiacountry.org)

recipes

## Mushrooms



### A chef's best friend

Story by Tracy Sellers  
Photos by Scott Monaco

No matter what city we live in, we all have our favorite corner restaurant—that welcoming spot where we know we'll get incredible food, friendly service and a delicious reason to come back for more. For some folks in San Francisco's Mission District, one of those restaurants is the Mission Beach Café (or "MBC" to its regulars). Small, warm and inviting, the place has a quaint, upscale café vibe to it, thanks to the men in charge.

Newly named Executive Chef Trevor Ogden has been inspired by the many cooking styles he's learned since beginning his career in the kitchen. From French, American and Japanese to Spanish, Southern soul food and New England-style seafood, he weaves traces of each into his globally influenced, seasonal, Northern California menus. "I love mixing different cooking techniques and ingredients to create what I consider to be the next generation of 'California cuisine,'" he said. "I'm a creative person by nature, which is why I like to experiment with new flavors and combinations."

Ogden has teamed up with Mission Beach Café Executive Pastry Chef Alan Carter to develop a menu that incorporates fresh, flavorful fruits and vegetables into classic recipes. And mushrooms is one of their mainstays.

"Mushrooms are great," Carter said. "Their versatility makes them tasty for breakfast, lunch, dinner or in appetizers, sides and main dishes. So for a café that is open most of the day, they work out great for us."  
"They really are a favorite of ours because they infuse flavor into sauces, stocks and soups," added Ogden. "It sounds cliché, but they truly are a chef's best friend."



Chef Trevor Ogden



Chef Alan Carter