

Cooking with Class

October 7, 2023

4:00-7:00pm

Pasta

Fresh Black Pepper Fettuccini with Chicken

Diced Tomatoes / Mushrooms / Garlic / Basil / Cream

Fresh Saffron Spaghetti with Little Neck Clams

Italian Parsley / Oregano / Crushed Red Chilis / Garlic White Wine /

Lemon Butter Sauce

Hands on Dining Experience

Small bites will be served along with beer and wine during demo.

Participants will make their own pastas.

All other mise will be prepared for them.

Chef will demo Caesar salad. The dressing and salads will be tossed and placed at each setting before participants eat their pasta dishes.

We will use the culinary classroom for the class.

A family style dessert will also be on the table.

20 participants max.

\$65.00 / meal plus tax and service charge