



Italian Cooking Class, September 14, 2008

Olive & Herb Foccacia with Ricotta, Sea Salt and Olive Oil

Hor d'oeuvres

Lamb-Fennel Meatball with Marcona Almond, Mint Pesto

Rabbit Fegatini with Sardinian Flatbread and Raddichio Marmalade

Heirloom Tomato Gazpacho, Spilled Grilled Shrimp

Mussel & Toasted Pepper Bruschetta

1st

Tasting of Crudo

Diver Scallop, Preserved Lemon, Shallot and Fennel Fronds

Salmon Tartare with Cerignola Olive, Anchovy

Yellowtail with Serrano, Blood Orange and Extra Virgin Olive Oil

Arancio, Grillo, Sicilia, 2006

2nd

Sage Roasted Rabbit with Zucchini Risotto, Arugula, Chianti Broth

Grotta Rossa, Carignano ilel Sulcis, Sardegna, Italy, 2003

3rd

Pan Seared Veal Loin with Wild Mushroom,
Pecorino Tortelloni, House-Made Mozzarella, Oven Dried Tomato Salad

il Ghizzano, Tuscany, Italy, 2005

Dessert Trio

Cannoli Taco, Tiramisu, Cherry Gelato

Lemoncello