At Your Home Dinner Menu Ideas & Classes

In the Winter

Beef Tenderloin Wellington

Mushroom Duxelle, Prosciutto, Flaky Crust Bearnaise Sauce Crispy Goat Cheese Salad, Honey Vinaigrette Haricot Vert, Thyme Butter Pommes Puree Chocolate Swiss Roll \$75 pp

Chianti Braised Short Ribs

Truffle Scented Potato Puree Root Vegetables Arugula Beet Salad Apple Crisp \$60 pp

Seared Sea Scallops

Parsnip puree Crispy Pancetta Arugula, Fennel Salad, Gorgonzola Maple Roasted Brussel Sprouts Espresso Crème Brulee \$65 pp

Braised Chicken Thigh "Saltimbocca"

Mélange of Mushrooms Creamy Parmesan Polenta White Bean, Pancetta, Spinach Salad Chocolate Risotto Pudding \$50 pp

Francaise Style Chicken Piccata

Lemon, Capers, Artichoke Hearts Housemade Fettucine Traditional Caesar Salad Crème brulee \$50 pp

Roast Pork Loin Roulade

Broccoli Rabe
Butternut Squash Polenta
Farro Salad
Lemon Olive Oil Cake
\$50 pp

Housemade Ricotta Gnocchi

Basil Pomodoro Sauce Chicken parmigiana Chopped Italian Antipasto salad Ricotta Donuts \$50 pp

Pork Milanase, Lemon Aioli

House Made Squash Ravioli Sage butter Arugula Salad Amaretto Custard & Berries \$50 pp

"The Bronx Tale"

Arancini (Risotto, Sausage/peas)
Traditional Italian Meatballs
Ricotta stuffed Eggplant Rollatinis
Tomato Caprese salad
Ricotta Cannolis
\$45 pp

Mediteranean Crusted Salmon

(Caper, Olive, Artichoke, Panko)
Lemon Chive Risotto
Roasted Asparagus
Wilted Spinach Salad, Roasted Pears,
Gorgonzola, Candied Walnuts
Butterscotch Croissant Bread Pudding
\$50 pp

Fresh Pasta Making

Introduction to various Fresh Pasta & Sauces, including:
Fettucine, Farfalle, Ravioli, Tri-Colored Pasta, Pappardelle,
Pomodoro, Bolognese, Pesto, Carbonara, Alfredo, Pink Mama Rosa
Seasonal Berry Tart
\$50 pp