

# A TUSCAN FEAST

## Menu

Negroni Sour

Butternut Squash Risotto, Browned Butter,  
Sage

Pan Roasted Bone-in Ribeye Steak,  
Charred Onions

Baby Arugula, Lemon, Pickled Shallot,  
Shaved Parmigiano, Lemon

## Zoom Class

Contact Me for  
Availability and Pricing

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ACCLAIMED  
CHEFS  
JOE DEPASQUALE  
\*  
VINNY LAURIA

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Chef Joe and Chef Vinny have a long-standing friendship that began 18 years ago in culinary school.

Chef Joe spent most of his career in some of the most sought out kitchens of NYC and Southern Italy. More recently, he switched to the private sector where he has cooked for luminaries such as Hillary Clinton, The Crown Prince of Saudi Arabia, Bon Jovi, Tony Blair, Jamie Fox, Sheryl Sandberg, among many others.

Chef Vinny started his career as the sous chef at Babbo in NYC and has since built a restaurant empire spanning from Hong Kong to Vietnam, Singapore and The Philippines. Check him out at @86vinny.

## Ingredient List

### Negroni

- 2 oz campari
- 2 oz gin
- 1.5oz sweet vermouth
- 1/2oz lemon juice
- 1 egg white (pasteurized if preferred)
- 1 orange
- dash of bitters

### Risotto

- 1 cup Arborio rice
- 2 cup chicken stock
- 1 butternut squash
- 1 pear
- 1 bunch sage
- 1/2 white onion dice<sup>2</sup>
- 1/2 cup white wine
- 1 stick unsalted butter
- 1/2 cup grated Parmigiano cheese
- 1/4 cup crumbled amaretti or similar cookie

### Ribeye

- 16 oz bone in Ribeye or optional size and cut Strip, Filet, skirt steak all work; have some fun and get something that is fat and intimidates you
- 3oz butter
- 1 garlic bulb
- 2 rosemary sprig
- 1 red onion
- maldon salt or other finishing salt

### Arugula Salad

- 1 bunch baby arugula
- 1 lemon
- 1 shallot
- 1 cup red wine vinegar
- 2oz sugar
- 1/2 cup shaved Parmigiano Cheese
- 2oz extra virgin olive oil
- kosher salt
- fresh ground black pepper

\*Many Ingredients can be omitted or embellished depending on preferences and needs

### Equipment Needs

- Cocktail Shaker
- Cutting Board
- Chef knife
- 3 small-medium saucepots
- 1 10-12inch cast iron pan or heavy bottom pan
- 1 mixing bowl
- 1 blender
- pepper grinder
- 1 cake tester or paper clip
- 1 resting rack

\*we will figure something out if you are missing equipment. Cooking is fluid and we can adapt.