

TUSCAN TECHNIQUE TEXTURE AND FLAVOR

Mediterranean, Cooking Lesson

*For the seasoned cook who wishes to dress up the norm
with old world techniques that I developed over the years.*

Ratatoille Weave

Squash, Sweet Peppers, Caramelized Onions, Eggplants,
and Capers wrapped into a weave ball in a pool of Smoked
Tomato Coulis.

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Isle of Stuffed Trout

Rainbow Trout filled with Crab, Parsley and Shallots
wrapped in Bacon on an island of Vegetable Risotto in a
Savory Broth

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Flourless Chocolate Torte

Almond Flour and Egg Whites brought together with Rich
Chocolate in a pool of Berry Coulis



from \$70 / person for 2 (Max 6 People)