



COOKING WITH CARLO – AUGUST 23 & 24

FEATURING WINE PAIRINGS FROM 

FIRST COURSE

PROSCIUTTO WRAPPED MOZZARELLA – THINLY SLICED PROSCIUTTO DE PARMA WRAPPED AROUND HOMEMADE MOZZARELLA ON A BED ON SAN MARZANO TOMATOES & FRESH BASIL LEAVES

SECOND COURSE

INSALATA E PATATE DE CALABRIA - A CLASSIC FROM THE ITALIAN FARMER'S KITCHEN, THIS SALAD IS A BLEND OF BABY ARUGULA, TREVISANO RADICCHIO & ENDIVE WITH DICED RUSTIC POTATOES, TOSSED WITH IMPORTED EXTRA VIRGIN OLIVE OIL, VINO ROSSO VINEGAR & COARSE SEA SALT

MAIN COURSE

STRIPED SEA BASS – FILET OF BLACK STRIPED SEA BASS PAN SEARED & PLACED ON A BED OF LEEK CRÈMA VELOUTÉ, TOPPED WITH DICED GRAPE TOMATOES & SAUTÉED OYSTER MUSHROOMS, THEN LIGHTLY GARNISHED WITH CHOPPED SCALLIONS

OR

BERKSHIRE RESERVE PORK CHOP – DOUBLE CUT BONE-IN KUROBUTA BERKSHIRE PORK CHOP PAN-SEARED TO PERFECTION, TOPPED WITH A SRIRACHA-HONEY MUSTARD GLAZE & COMPLIMENTED WITH A SIDE OF DICED GRAPE TOMATOES AND GRILLED SEASONAL VEGETABLES

DESSERT

RIPE BANANAS SAUTÉED WITH SPICED DARK RUM, BROWN SUGAR, CINNAMON & BUTTER, SERVED OVER VANILLA BEAN ICE CREAM & TOPPED WITH TOASTED COCONUT