



COOKING WITH CARLO – FEBRUARY 27 & 28TH

SIGN UP ONLINE AT COOKINGWITHCARLO.COM

6PM - 9PM \$58.99 PER GUEST

FIRST COURSE – SESAME DIVER SCALLOP

PAN-SEARED DIVER SCALLOP ON A BED OF CHICKPEA & BEATS HUMMUS, DUSTED IN HICKORY SMOKED BACON- COMPLIMENTED WITH SESAME GINGER VINAIGRETTE

SECOND COURSE – CHEESE WHEEL FLAMBÉ

GIANT WHEEL OF GRANA PADANO CHEESE SCRAPED & MELTED WITH TORCHED VODKA AND TOSSED WITH LINGUINI IN A LEMON-VODKA SAUCE- LIGHTLY GARNISHED WITH HARISSA PEPPER & FRESH PARSLEY

MAIN COURSE

CHICKEN & SHRIMP PAD THAI

ORGANIC CHICKEN BREAST & BABY SHRIMP TOSSED IN RICE NOODLES WITH RED BELL PEPPERS, MATCH STICK CARROTS, GREEN ONIONS, BEAN SPROUTS & EGG IN A SAVORY THAI SAUCE- GARNISHED WITH SESAME SEEDS, FRESH CILANTRO & LIME

OR

CILANTRO-CRUSTED PORK CHOP

TENDER BONE-IN PORK CHOP, ENCRUSTED IN HERBED PANKO & CHOPPED CILANTRO, FINISHED IN A CHIPOTLE-PEANUT SAUCE- COMPLIMENTED WITH A CITRUS BASMATI RICE & MIXED JULIENNE VEGETABLES

DESSERT

POMEGRANATE PANNA COTTA

SILKY ITALIAN CREAM, INFUSED WITH RUM & POMEGRANATE TRUFFLES- GLAZED WITH POMEGRANATE SYRUP & TOPPED WITH GODIVA CHOCOLATE SHAVINGS