



## **COOKING WITH CARLO – MARCH 20 & 21**

SIGN UP ONLINE AT [COOKINGWITHCARLO.COM](http://COOKINGWITHCARLO.COM)

6PM - 9PM \$58.99 PER GUEST

### **FIRST COURSE – STEAK CHIMICHURRI CON PLANTAIN**

MARINATED SKIRT STEAK IN A CHIMICHURRI VERDE SAUCE WITH CHOPPED PARSLEY, GARLIC, FRESH OREGANO, OLIVE OIL & RED VINEGAR- CHARGRILLED & SERVED ON A BAGUETTE WITH FRIED PLANTAINS

### **SECOND COURSE – BORSCHT**

BEETROOTS, SPICED MARJORAM PORK SAUSAGE, CARROTS, RUSSET POTATOES, HEAD CABBAGE & TOMATOES- PURÉED THEN GARNISHED WITH A SPOONFUL OF SOUR CREAM, FRESH DILL & COMPLIMENTED WITH CHARGRILLED ARTISAN BREAD

### **MAIN COURSE**

#### **NEAPOLITAN BEEF BRACIOLE**

OUR CLASSIC ANGUS BEEF BRACIOLE STUFFED WITH PIGNOLI NUTS, FRESH PARSLEY & ROASTED GARLIC, SLOW-COOKED IN CHEF CARLO'S RENOWNED TOMATO SAUCE & SERVED OVER CREAMY TUSCAN POLENTA

OR

#### **GRILLED PIEROGIES & KIELBASA**

HOMEMADE PIEROGIES STUFFED WITH A CHEESE, POTATO & PARSNIP FILLING, GRILLED IN GARLIC-BUTTER WITH FRESH DILL, RED CABBAGE SLAW & CARAMELIZED ONIONS WITH SMOKED HOMEMADE KIELBASA

### **DESSERT**

#### **SHOO-FLY PIE**

CLASSIC PENNSYLVANIAN DUTCH, BAKED WITH MOLASSES. HONEY & BROWN SUGAR, TOPPED WITH HOMEMADE FRESH CREAM