



COOKING WITH CARLO – NOVEMBER 14 & 15

FIRST COURSE – FIRE-ROASTED EGGPLANT

ROASTED EGGPLANT TOPPED WITH CHOPPED ROASTED GARLIC & FRESH MINT LEAVES, FINISHED IN EXTRA VIRGIN OLIVE OIL, CRUSHED SEA SALT & AGED BALSAMIC VINEGAR, SERVED OVER GRILLED ARTISAN BREAD

SECOND COURSE – BUCATINI ALL'AMATRICIANA

HOMEMADE BUCATINI PASTA TOSSED IN A SAN MARZANO TOMATO SAUCE WITH GUANCIALE (ITALIAN CURED PORK CHEEK) & FINISHED WITH PECORINO CHEESE

MAIN COURSE

SHRIMP CAKES – CHOPPED WHITE GULF SHRIMP CAKES MADE WITH FINELY CHOPPED RED BELL PEPPER, GREEN SCALLIONS, SMOKED PAPRIKA & A TOUCH OF LEMON ZEST- COMPLIMENTED WITH A SCALLION INFUSED AIOLI & MIXED GREENS OF ENDIVE, ARUGULA & TREVESANO RADICCHIO

OR

PARISIAN CHICKEN CHAMPIGNON – ORGANIC CHICKEN BREAST STUFFED WITH A FRENCH BOURSIN CHEESE & CHOPPED CHIVES- SERVED OVER SHITAKE CROMINI & OYSTER MUSHROOMS IN A MARSALA-BRANDY DEMI GLAZE WITH MELTED HOMEMADE MOZZARELLA- COMPLIMENTED WITH HOMEMADE MASHED POTATOES

DESSERT

PUMPKIN CRÈME BRULEE

HAND-MASHED PUMPKIN SEASONED WITH NUTMEG, GROUND CINNAMON & MADAGASCAR VANILLA, TOPPED WITH GRANULATED SUGAR & TORCHED TO A CRISP