

# open kitchen

*Bistro • Catering • Cooking Classes • Chef's Timeshare Kitchens*

## Mary Beth's Birthday

## Cooking Dinner Party!

Sunday, December 26, 2010  6:30 pm to 9:30 pm

*6:30 pm to 7:15 pm ~ Reception*

**Wine to Kick off Party: Zardetto Prosecco**

**\*\*A Selection of Antipasti\*\***

*(Sliced cured meats, grilled/roasted vegetables, olives)*

**Wine: Livernano L'Anima Bianco IGT Toscana 2007**

*7:15 pm to 9:30 pm ~ Hands-on Pasta Cooking Party with Executive Chef Kenneth Hughes*

**\*\*Salad\*\***

*Arugula, Frisée Baby Green Salad with Parmigiano-Reggiano Balsamic Vinegar*

**Wine: Coppo Chardonnay Piemonte Coste Bianche**

**\*\* Handmade Pasta\*\***

*Pasta Pappardelle with Pork, Sage and Tomato Rose*

**Wine: Librandi Duca San Felice Ciro Rosso Riserva DOC 2007**

*Ravioli with Butternut Sage Brown Butter*

*Ravioli with Lobster and Tarragon*

**Wine: Coppo Chardonnay Piemonte Coste Bianche**

*Grilled Angus Beef Medallion with Wild Mushroom and Spinach*

**Wine for Special Toast: Prunotto Barbaresco 2005**

**Wine: Fontanafredda Barbera 2008**

**\*\* Dessert \*\***

*Tiramisu*

*Chocolate Decadence Torte*

**Wine: Fontanafredda Barbera 2008**

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## Guest Testimonial

*Dear Hue-Chan –*

*Many, many thanks to the entire Open Kitchen staff for a creating such a wonderful and memorable birthday dinner for Mary Beth*

*on December 26th. The food and presentation was fabulous, the decorations were beautiful and the service was impeccable.*

*All of our guests had a fantastic time and couldn't say enough about the food, the wine, the music and the atmosphere.*

*You made everything so easy for me – from the planning of the menu, to the wine tasting to remembering to take photos at the event so I didn't have to worry about it.*

*We look forward to many more dinners and the events at the Open Kitchen in the months and years to come.*

*All the best,*

*Jim*

