

A TRIP TO SICILY WITH CHEF CLAUDIO

Thursday July 30th

5.30pm for Chef's Class

6.15pm for Classic



Crudo di Pesce

Fresh, delicate seafood served atop a vibrant Sicilian-style caponata.

Wine pairing: Grillo

Pesce Spada alla Siciliana

Swordfish grilled to perfection, served with a bright Sicilian tomato, olive, and caper sauce.

Wine Pairing: Etna Rosso

3 Courses
Wine Dinner

Cassata al Forno

Baked Sicilian-style cassata with ricotta, candied fruit, and a golden, tender crust.

Wine Pairing: Nero D'Avola

\$99/PERSON "CLASSIC"
\$125/PERSON "CHEF'S CLASS"

In Collaboration With Baron Francois

