



The Pig & Truffle Cookery School

Course Suggestions: Remember these are only suggestions.

Short Rib Stroganoff –or- Zinfandel Braised Short Ribs w. Pureed Potatoes Infused w/ Horseradish

Beef Bourguignon

Chicken Stuffed w. Mushroom Duxelle –or- Saffron Chicken over Fettuccini, Sautee Spinach

Beef Tenderloin Wellington

Duck Leg Confit Cassoulet

Pancetta and Goat Cheese Stuffed Chicken Breast

Pork Tenderloin Stuffed with Dried Fruit w. a Calvados Apple Glaze

Spinach and Fontina Cheese Gnocchi

Pork Tenderloin with Sweet Cherry –or- Pork Tenderloin, lentils du pu, cauliflower en papillote

Fontina, Parmesan and Asiago Polenta Lasagna

White Burgundy Chicken Stew over white truffle polenta

Wild Mushroom Risotto, Risotto Milanese

Osso Bucco

Open Ravioli with Sweet Peas and Pan Seared Prawns

Cedar Plank Smoked Wild Salmon

Duck Bolognese

New York Strip Steak w. Brandied Mushrooms & Fresh Thyme

Brined Roast Rack of Pork w. Molasses-Mustard Glaze and Roasted Apples w. Sour Mash

Beef Braciola w. Creamy Asiago Cheese Polenta

Artichoke & Roasted Tomato stuffed Chicken Breasts w. Parmesan Buttered Orzo

Scallops Provencal or Seared Scallops w. Morel Cream Sauce

Baby Artichoke & Sun-Dried Tomato Stuffed Chicken Breast

***** All classes include 5 course meals w/ a complimentary glass of wine and recipe book, Prices range from \$55-\$100 based on food choices. *****