

Cabotto's Cooking Class

Monday October 29th 2018

630pm

Roasted Butternut Squash soup

This soup is a great make-ahead option, in fact it tastes even better the next day. Most of this soup's flavour comes from the cooking method which starts with roasted the butternut squash

Sweet Potato Gnocchi

with a gorgonzola cream sauce with & candied walnuts
Everyone loves a hearty plate of pasta on a chilly fall day.

Lamb & Veal Rolls

With caramelized onions & topped with an espresso bbq sauce

Pumpkin Crème Brulee

classic crème Brulee and a seasonal twist, with cinnamon allspice & nutmeg

\$75 plus gratuity and tax. Included in the price we will be choosing, explaining and serving a different glass of wine for each course

Please reserve as space is limited