



Continuing our Celebrity Chef Series,
we are pleased to welcome back a favorite,
IRON CHEF JONATHAN REESER
OF
THE FEDERAL IN AGAWAM

Chef Reeser will create four Autumnal recipes from his newest menu at the Federal. Creative Cookies will be here to show us some techniques behind the perfect sugar cookie.

MONDAY, NOVEMBER 9, 7-10PM

MENU

WILD MUSHROOM MINISTRONE
with white Tuscan beans, soft polenta and basil pesto

“FIG POPPERS”
gorgonzola stuffed black mission figs with prosciutto di parma and 12 yrs. Old balsamic

BAKED CRAB “IMPERIAL” GRATIN
with roasted piquillo peppers, fresh tarragon, toasted bread crumbs and grated parmesan

GRILLED BREADED QUAIL
atop semolina gnocchi, olive harvest ragu, charred asparagus and wild arugula

HOLIDAY SUGAR COOKIES
learn some of secrets behind perfectly decorated sugar cookies provided by Creative Cookies

Event only \$60 per person (BYO)
menu subject to change

Please call or stop by to reserve your spot
as classes will be limited to 30 people.

10% discount on retail merchandise after the class.

41 Maple Street, East Longmeadow, MA
413-224-1208 www.whatscookingkids.com

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