



Continuing our Celebrity Chef Series,
we are pleased to welcome back,

CHEF BYRON WHITE
OF
PAZZO RISTORANTE IN SPRINGFIELD

Chef White has been nominated by the James Beard Foundation for Outstanding Chef of the Year Northeast, and was an award recipient for “Who's Who Among American Chefs”. Join us as he creates a menu inspired by the flavors of Fall.

MONDAY, SEPTEMBER 21, 7-10PM

MENU

ROASTED APPLE AND BUTTERNUT SQUASH BISQUE

a creamy soup bursting with the flavors of Autumn

ROASTED BEET SALAD

with goat cheese, brandy soaked cranberries, spiced pecans, and finished with a pomegranate dressing

PEPPERCORN ENCRUSTED DUCK BREAST

moist on the inside and crispy on the outside. Try something different

**ROASTED CHESTNUT, CRANBERRY
AND MANCHEGO RISOTTO**

PUMPKIN MOUSSE PARFAIT

Event only \$60 per person (BYO)

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.