

CIRILLO'S ACADEMY
118 THE ESPLANADE

COUPLES COOKING



NIGHT OF ITALIAN WINES FRIDAY SEPTEMBER 9TH @ 6:00PM

Allow our team to guide you through four wines from different Italian regions along with a live cooking demo and hands on pasta making class with our chefs! Enjoy your fresh made pasta with perfectly paired wines!

- 4 wine pairings
- Tasting session
- Live sauce demo
- Hands on pasta dough and pasta cutting class

SOLD OUT

Finish off by enjoying your creation in our dining room and ask any wine/food questions you have!

\$135.00 + tax a person
(does not need to be sold in a couple)

FUN IN FRANCE FRIDAY SEPTEMBER 23RD @ 6:00PM

- Onion and Cherry Tomato Galette
- Steak Diane in Green Peppercorn Sauce with Potato Gratin and Jambon de Paris wrapped Asparagus
- Chocolate Pot de Crème

KNIFE SKILLS SATURDAY SEPTEMBER 24TH @ 1:00PM

LEARN HOW TO:
Julienne, Dice, Chiffonade, Mince
Sharpen your knife
Knife quality differences
Turn your practice into Lunch:
Vegetable Stir Fry

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