







Braised Beef Short Ribs Private Cooking Show

25 Person Minimum - \$2200; \$88/Person Up To 40

Join us in the Studio as your Host, Chef Kim McLendon shows you the ins & outs of making some spectacular **Braised Beef Short Ribs!**

Start off with a delicious Fried Fresh Mozzarella as your appetizer.

Your entrée will be **Braised Beef Short Ribs** paired with a Wild Mushroom Risotto.

For dessert enjoy a Seasonal Dessert of our pastry chef's choosing.

The wine pairing for the evening will be a white wine of the chefs' choice..

*A Vegetarian Pasta option is available for substitution, House made pasta with broccolini, fire roasted tomatoes, chili flakes and parmesan cheese.

Any substitutions MUST be made 48 hours in advance.

