





## **Seafood Ravioli Private Cooking Show**

25 Person Minimum - \$2300; \$92/Person Up To 40

Join us in the Studio as your Host, Chef Kim McLendon shows you the ins & outs of making homemade

Seafood Ravioli.

Start off with delicious Avocado & Citrus Salad.

Your entrée will be a **Seafood Ravioli** filled with *lobster*, shrimp & crab in a **Newburg Sauce**.

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.

