

“Chef’s Secrets” Cooking Series #4:

A Day of Italian Regional Cuisine



Learn to cook traditional and classic regional Italian dishes with the chefs of the Rensselaerville Meeting Center.

Recipes will include, among others: Fagioli all'uccelletto (white beans with sage) from Tuscany; Risotto alla Milanese, ossobuco Milanese (saffron aborio rice with braised veal shanks) from Lombardy; Costoletta alla pizzaiola (tomato and garlic braised pork, pizza maker's style) from Compagna; Papparedelle alla Bolognese (wide pasta noodles with meat sauce) from Emilia-Romagna, Cuscussu (cous cous with fish) from Sicily; Tiramissu (mascarpone trifle) from Emilia-Romagna. *Invite family and friends for dinner for just \$25.00 per guest (does not include tax and gratuity).* Reservations and pre-payment is required; cash bar will be available.



RMC Carriage House Restaurant
63 Huyck Road, Rensselaerville, NY 12147
518-797-5100; Fax 518-797-3692; www.rmeetingcenter.com

Sunday, March 28, 2010

- **9:30 AM** Arrival with coffee, biscotti
- **10:00 AM** Orientation
- **10:30 AM** Cooking class begins
- **1:00 PM** Lunch
- **5:30 PM** Dinner
- **7:30 PM** Depart

Cost: \$125.00 per student (includes meals, course materials, instruction, lunch and dinner)

Space is limited so register today!
E-mail to frontdesk@rmeetingcenter.com