



dup:Professional Chef Class

#133







Starting Bid \$250.00

Retail Value Priceless

1 Available

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Donated by Caren Watson and The Art Institute of Culinary
Programs

Professional Training by Caren Watson at The Art Institute of Culinary Programs in Dallas.Â

Your chance to attend this exclusive culinary class. Learn from the best and be a part of the culinary experience. \hat{A}

Menu Planned includes <u>AntiPasta</u>-Eggplant pudding with burrata cheese with tomato sauce, <u>Primi</u>

<u>Piatti</u>- Potato Gnocchi with fresh porcini mushrooms, <u>Second Piatti</u>- Sea Bass fillet with almond and paprika, <u>Dolci</u>- Raspberries and dark chocolate tartlet.