



ITALIAN DINNER

Hands-On Class

*You will learn many useful kitchen skills such as:
Safety & Sanitation, Serving & Presentation Techniques,
Knife Basics and Advanced Preparation Techniques.*

Saturday, March 31st , 2018

11:30am to 2:00pm

Register Today: \$45 per person

What's On The Menu?



Goat Cheese and herb Stuffed Radicchio Leaves Mussel

Grilled Vegetable salad

Beef Braised in Chianti int the pressure cooker



Polenta

Tiramisu



About the chef:

Chef Toni Haynes is from South Tampa, graduated from Louisiana State University with a degree in Speech and Drama - she has over 35 years in the culinary arts field. She has been the owner and operator of her own catering companies serving high end functions in Connecticut, Wisconsin, Colorado, and Tampa. Since 1976 she has taught cooking classes. Regularly for the past 8 years she has been an instructor at the renowned "Food & Wine" magazine Annual Culinary Festival in Wisconsin. For the past 3 years she has taught cooking at USF in their Lifelong Learning Division.