

# THE COLONNADE'S

## *Italian Cooking Class*

WITH CHEF CARMELITA SCHOLES & CHEF MESERET CROCKETT

### SYLLABUS

#### RED PASSION FETTUCCHINE

Roasted Beet Red Onion Coulis  
Dollop of Creamy Goat Cheese  
Garden Fresh Basil Pesto  
crowned with Roasted, Butterflied Jumbo Shrimp  
dressed in Sicilian Pinzimonio

#### HONEY RASPBERRY PHYLLO SMASH

*a delicate dessert, easy to make and impressively delicious!*

Phyllo Pastry  
Extra Virgin Olive Oil  
Orange Blossom Honey  
Shelled Pistachios  
Orange Syrup  
Raspberries  
Greek-Style Coconut Yogurt

APRIL 20TH @ 6:30PM

LIMITED TO 12 STUDENTS. MUST REGISTER IN ADVANCE.

CALL 804-438-6052 TO RESERVE YOUR SPOT.