



## **Cooking Classes with Trattoria Neapolis Chef Bryant Wigger**

### *Fundamental Skills of Cooking - Delicious Menus*

Enjoy an intimate afternoon with Chef Wigger. He'll demonstrate important skills that will help make you a great cook. He'll also make a delicious three course menu for you to enjoy. Come learn from a true master of modern Italian cooking. Each class includes a glass of wine. Limited to eight guests. Purchase one class, two or all three. All classes 2pm to 4:30pm. \$65 per class (plus tax & 18% gratuity).

### **Knife Skills & Vegetable Stocks - Saturday, February 1st**

*Skills Include:* How to cut an onion, Properly executing different knife Cuts (dice, julienne, etc.), Basics of mirepoix, and the right way to make vegetable stocks.

#### *Menu*

Neapolis Minestrone Soup, Peperonata Crostino  
Carnarolli Risotto - Taylor Mussels, Manila Clams, Saffron  
Seasonal Gelati & Italian Cookies

### **Cooking with Chicken - Saturday, March 15th**

*Skills Include:* Selecting great chicken, The technique to cut up a whole chicken, Making your own chicken stock, Tips on brining, and How to make great chicken soup

#### *Menu*

Chicken & Italian Dumpling Soup  
Perfect Slow Cooked Chicken Breast, Polenta, Marsala Sugo  
Tiramisu with Seasonal Fruit, Mascarpone Crema, Toasted Pecans, Salted Caramel

### **Braising & Grilling - Saturday, May 3rd**

*Skills Include:* Selecting cuts of meat for braising, How to properly braise meat, Tips on shopping for and refrigerating fresh fish, How to grill fish, Properly blanching vegetables

#### *Menu*

Rigatoni with Braised Short Rib Bolognese  
Grilled Salmon, Spring Vegetables Vignorola, Baby Potatoes, Salsa Salmoriglio  
Seasonal Panna Cotta with its Accompaniments

**Purchase Today in Person or Just Call the Restaurant**

**Trattoria Neapolis Italian Restaurant & Bar**

336 South Lake Avenue - Pasadena - (626) 792-3000 - [www.trattorianeapolis.com](http://www.trattorianeapolis.com)