

# PORTOBELLO

COUNTRY • ITALIAN • TRATTORIA

## Adult Cooking Class

Steven Richard began his culinary career at Wolfgang Puck Grand Café in Orlando. During his tenure, Orlando Magazine acclaimed “The meals he turns out are among the finest in Orlando.” He left Wolfgang Puck Grand Café to become the Executive Chef at Portobello Trattoria. Join Executive Chef Steven Richard as he takes you through a tantalizing culinary experience that you can bring home.

### Included in your cooking class

- Audience Participation
- Portobello exclusive recipes for each course
- Personalized Menu Cards at each place setting
- Chef presentation
- Lunch served during the presentation

### Pricing

- \$40 per guest
- \$150 event fee
- 21% service charge
- 6.5% sales tax

### Group Event Information

- To guarantee a specific location within the restaurant, we ask for a \$300 non-refundable deposit. This deposit will be credited to the event total.
- For confirmed group events, we require a signed event contract, catering agreement and credit card authorization.
- 50% of estimated balance due 30 Days prior to event date
- final estimated guarantees and payment due 7 Business Days prior to event date
- For groups of 20 – 40 people
- Times and dates subject to availability



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## COOKING CLASS MENU

### Appetizer

#### PORTOBELLO MUSHROOM

Wood roasted, gorgonzola, polenta, rosemary sauce

### Entree

#### RAVIOLI GIGANTE

Handcrafted ricotta and spinach filled pasta,  
Tomato, basil, toasted garlic

### Dessert

#### PANNA COTTA

Vanilla and Winter Park Honey with Seasonal fruit

Freshly brewed iced tea and coffee

### Additional Options

Wine Pairing 15.00 per guest

Cookbook 27.50 per guest

Private Label Tuscan Olive Oil 24.95