

COOKING WITH
Wild *lavender*

Celebrated Food Critic Nikki Buchanan Cooks with Chef Gio Osso and other top Arizona chefs during the new Wild Lavender cooking classes at Estate House.

Wild Lavender

Cooking Classes Every Saturday from 11 a.m. to 1:30 p.m.

\$60 per person. For information and reservations call **480-970-4099**

EASTER SUNDAY BUFFET

Instructor: Gio Osso, Executive Chef -Estate House Date:

Saturday, March 27, 2010

Menu: Stuffed leg of lamb; grilled asparagus with hollandaise; lox; quiche; frittata; chocolate bunny lollipops; mimosa.

It's a big day but who wants to spend most of it in the kitchen? Gio teaches us how to prepare an Easter Sunday spread that's elegant but easy. You'll leave with two buffet-friendly egg dishes in your repertoire as well as the secret to an anything-but-average mimosa.

ITALIAN 101

Instructor: Gio Osso, Executive Chef-Estate House

Date: Saturday, April 3, 2010

Menu: The perfect meatball; hand-made pasta (various cuts); pomodoro sauce; New Italian sauces; classic risotto with truffles; biscotti; Italian wines & Vin Santo.

Chef Gio spent summers with his grandmother in Italy, where he learned the basics he teaches us here. We'll also explore simple New Italian sauces and different types of Italian rice as we learn how to make a classic risotto. By the time we've tasted a few Italian wines and dunked our biscotti in Vin Santo, we'll be almost as Italian as Gio!

ITALIAN 101

Instructor: Gio Osso, Executive Chef-Estate House

Date: Saturday, April 10, 2010

Menu: TBD

Additional Classes to be posted soon