

# Culinary Achievers Donation Dinner

Tuesday, February 3rd, 2026

\$125 per person plus tax & gratuity



First Course

## **Insalata di Polpo**

Braised and grilled octopus, potato, green olives, parsley vinaigrette

**Wine Pairing:** *Vincent, Pinot Grigio, 2021, Italy*

Second Course

## **Vitello Tonotto**

Roasted leg of veal, tuna caper sauce, meyer lemon parsley salad

Third Course

## **Agnolotti del Plin**

Braised quail, brodo, truffle

**Wine Pairing:** *Sam Giovenal, Amarone, 2020 Italy*

Fourth Course

## **Brasato al Borolo**

Wagyu beef shank, potato gnocchi

Fifth Course

## **Student/Instructor Dessert**

A portion of the event proceeds - \$100 from each ticket - will be donated to the culinary school. This helps cover the students' annual trip abroad, and this year they'll be heading to Italy in May!

