

DENISE APPEL

CHEF'S TABLE TASTINGS

Have you ever wondered what exactly it was that made your favorite dish your favorite? Or perhaps, have you tried to make dinner and dessert, exactly like the recipe and yet, it still doesn't come out the same? Are you a fan of the brilliantly crafted dishes created at your favorite restaurants?

Now you can learn the art behind the expertise.

Since December 2007, Chef Denise Appel, co-owner of ZINC and CHOW restaurants, has delved into the secrets behind her stellar dishes one night a month. And now we would like to invite you to attend the next of these Chef's Table Tastings. Just be sure to let us know if you would like to join us quickly—this event has been sold out every time.

ABOUT THE TASTINGS

- Events begin at 6pm
- Attendees are emailed background information ahead of time, if needed
- Each month is a new food and drink menu
- Tastings will run once each month [usually the first Wednesday of the month, holidays permitting] and will always feature a unique tasting menu
- Chef Appel discusses technique and ingredients while leading guests through the tasting while guests have the opportunity to casually ask culinary questions
- The cost is \$55 per person all-inclusive [food, wine, tax and gratuity]
- Tastings may be booked for personal or office parties as well

May 2008 :: CT Grown + Produced

April 2008 :: Dim Sum Cooking Demo

March 2008 :: Ricotta Gnocchi Cooking Demo

February 2008 :: Belgium Beer + Cheese Tasting

December 2007 :: 4-course Dinner Tasting

CHEF'S TABLE



deniseappel.com

zincfood.com

chownewhaven.com