

Viva Cucina Lunch Menu Collection 2011

- 1. Lemon and Roasted Asparagus Risotto** **\$59**
served with a spring salad drizzled with a citrus dressing and a fruit crisp of pear and apple and topped with whipped cream

- 2. Grilled Skirt Steak marinated in Ginger Hoisin Sauce** **\$70**
served with fresh garden lettuce salad with sliced pears and topped with champagne vinaigrette dressing and a chocolate torte cake topped with whipped cream

- 3. Parmesan Chicken Breast topped with fresh Dill sauce** **\$69**
served with a very Wild Rice Salad and Almond Pound Cake drizzled with Limóncello Liquor and topped with fresh whipped cream

- 4. Roasted Salmon and Avocado Salsa** **\$69**
served over a bed of couscous mixed with toasted pine nuts and sweet shallots, Lime Custard Parfait served with crumbled almond biscotti cookies and topped with whipped cream

- 5. Gourmet Mac and Cheese for adults** **\$59**
served with oven roasted carrots topped with parmesan cheese and individual decadent Chocolate Lava Cakes topped with berries and whipped cream

The price is per person and includes instruction, ingredients, class setup and clean up, recipes and aprons to wear while cooking. You may add wine with your meal for an additional cost or bring your own wine. Call us to book your class.