



October 15-21, 2018

## LOCAL RESTAURANT WEEK EVENTS

### WEBSTER'S KITCHEN

Tuesday, October 16, 2018 from 6:00 PM to 8:00 PM

#### **Cubano Infusion Demo & Dine**

Explore the glorious world of infusion. Learn about this unique and flavorful blend of Cuban culture and cuisine with a fusion of native Taino, Spanish, African and Caribbean food. Taste these recipes which highlight Caribbean influences in spice and flavor. Chef Nick Marrano. This is a BYOB event.

Friday, October 19, 2018 from 6:00 PM to 8:00 PM EDT

#### **Pasta 101 - Handmade Pasta - Demo & Dine**

This class will teach you how to hand make and roll pasta dough. By the end of this class, guests will understand the making, shaping, and rolling of pasta dough. Each participant will enjoy a menu that includes: Butternut Squash Ravioli, Sage, Brown Butter Sauce and Pappardelle, Blistered Tomatoes, Garlic, Lemon Cream Sauce. This is a BYOB event.

Saturday, October 20, 2018 from 1:00 PM to 3:00 PM

#### **All Things Pumpkin - Demo & Dine**

Learn how to incorporate pumpkin flavor into your everyday life as well as different variations of squash. Participants will enjoy a menu that includes: Pumpkin Squash Cream Soup, Pumpkin Risotto with bacon, Pumpkin Roll. This is a BYOB event. Bring your favorite beverage!

**Cost per person \$20.18**

Advance Reservations Required

Visit [WebstersKitchen.com](http://WebstersKitchen.com)

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