



The WANDERING EPICUREAN

Program



Sandhills Community College

Little Hall, Russell Dining Room

3395 Airport Road

Pinehurst, North Carolina

Thursday, November 17, 2016

6 p.m.





SOPRASSATA
e
BURISTO

SALSICCE
di
CINGHIALE

PANINI
IMBOTTITI
e
BIBITE

VINO
di
BICCHIERE

RICCIARELLI
ARTIGIANALI

SALSICCE
FRESCHE

TABLE *of* CONTENTS

<i>Greetings</i>	6
<i>San Gennaro Festival</i>	8
<i>Regions of Italy</i>	10
<i>Program</i>	12
<i>Signature Cocktail</i>	14
<i>Wine</i>	16
<i>Garde Manger Hors d'oeuvres</i>	18
<i>Salato (Savory)</i>	20
<i>Dolce (Sweets)</i>	28
<i>Auction Timeline</i>	32
<i>Live Auction</i>	34
<i>Fund-A-Need</i>	40
<i>Silent Auction</i>	41
<i>Thank You</i>	50

Greetings

Welcome to A Tour of Italy!

Thank you for joining us! It's an absolute delight to see you. This year, Italy is our inspiration, specifically coming from the annual San Gennaro festival in New York—a feast to fill the senses and take a person back to the old country. Not to worry if you haven't been there before. We'll take you there as you walk through our street-food themed kitchen, where students have designed their dishes based on ingredients and techniques dedicated to specific Italian regions.

Speaking of students, their anticipation for this year's event has been electric. The students who are cooking for you tonight were in their first semester this time last year. They know how exciting this event is for everyone, and they're ready to bring you the best of what the Sandhills has to offer.

We make every effort to give our students a real-world experience, and tonight is no different. This entire experience is a lesson for them, from the months of planning, cost evaluating, recipe writing, purchase orders, meetings, and deliveries—lessons they will take with them even after they leave SCC.

For the second year in a row, a big thank you to our Golden Whisk Sponsors, Lin and Herb Hilton and Lulu and Charlie Eichhorn. Their kindness and enthusiasm is non-stop, and we can't thank them enough for all that they do!

As you can see, it does take a village. And we're ready to celebrate our hard work with you. Thank you to all who attended last year and those who are joining us for the first time this year. Support that we received last year allowed us to make necessary improvements that we would not have been able to do otherwise, thus strengthening our program.

Together, we are all a part of something greater. With SCC located in a vibrant community where people champion our unique opportunities, we are able to offer something entirely different. We're delighted to share that with you tonight!

Thank You For Being a Part of Our SCC Family,

Fiona

Chef Fiona McKenzie





San Gennaro Festival

“My earliest memory of the feast is the small brown paper bags carrying a fresh-out-of-the-fryer zeppole, liberally dusted with powdered sugar. With a twist at the top of the bag and a quick shake later...they were yours! A sweet aroma wafted out when the bag was opened, and, of course, the taste was like nothing else!”

- Lin Hilton, Golden Whisk Sponsor

In 305 A.D., Saint Gennaro, Patron Saint to the city of Naples, was martyred for his faith, and Italy has celebrated him ever since. As a result, on September 19, 1926, immigrants from Naples held the first San Gennaro feast in New York City's Little Italy. That was 90 years ago. Since then, the one-day event has evolved into an 11-day festival with over 1 million visitors. It's become so popular that on *The Golden Girls*, Sophia joyfully retold a story to a horrified Dorothy, her daughter, about how Dorothy was conceived behind the sausage and pepper stand, caused from the excitement of the San Gennaro's festivities.





REGIONS *of* ITALY

- | | | |
|----|-----------------------|---------------------------------|
| 1. | <i>Abruzzo</i> | Wine |
| 2. | <i>Apulia</i> | Wine |
| 3. | <i>Basilicata</i> | Antipasto Freddo |
| 4. | <i>Campania</i> | Dolce, Salato, Wine |
| 5. | <i>Emilia-Romagna</i> | Antipasto Freddo, Salato |
| 6. | <i>Friuli</i> | Antipasto Freddo |
| 7. | <i>Lombardy</i> | Antipasto Freddo, Dolce, Salato |



- | | | |
|-----|-----------------|--------------------------|
| 8. | <i>Piemonte</i> | Dolce, Salato |
| 9. | <i>Sicily</i> | Salato, Wine |
| 10. | <i>Sardinia</i> | Salato, Wine |
| 11. | <i>Trention</i> | Dolce |
| 12. | <i>Tuscany</i> | Antipasto Freddo, Salato |
| 13. | <i>Umbria</i> | Salato |
| 14. | <i>Veneto</i> | Wine |



Timeline

6:00 p.m.

Welcome

Silent Auction Begins

7:15 p.m.

Silent Auction Closes

Kitchen Opens

8:30 p.m.

Live Auction Begins

Kitchen Closes



The Romanticano

For the second year in a row, Tony Cross of Reverie Cocktails created The Wandering Epicurean signature cocktail. This year, it's called, "The Romanticano." Inspired by the Americano, the Romanticano is a spin off of the classic drink with the recently popular cocoa nibs.

Try the Romanticano tonight, and find yourself dreamily wandering the streets of Florence.

Ingredients

- Strawberry and Cocoa Nib-Infused Campari
- Cocchi Vermouth di Torino
- Distilled Water Carbonated

Directions

Mix the ingredients together in equal parts and pour on draught.



Signature Cocktail







WINE

Pairings

A delicious wandering feast is enhanced when paired with regional wine, bringing out the savory, sweet, and spicy flavors found in traditional, Italian dishes. Salute!

Veneto Region

Prosecco Millesimato, 2015

La Fiera Pinot Grigio, 2015

Campania Region

Falaghina Del Sannio, 2014

Sicily & Sardinia Region

Fazio A Vampa Nerello Mascalese, 2014

Apulia Region

Puglia Sterparo, 2014



ANTIPASTO FREDDO

Garde Manger Hors d'oeuvres

Emilia-Romagna & Friuli Regions
PROSCIUTTO & MELON Canapé

Tuscany Region
**MINI BLT on housemade focaccia with pancetta,
arugula, tomato, and basil aioli**

Lombardy Region
**FENNEL CURED SALMON SPOON with
mascarpone, pickled red onion, and capers**

Basilicata Region
RED POTATOES with gorgonzola and walnut crème



SALATO

PIEMONTE

Menu

*ARANCINI with an Involtino of pheasant, mushroom,
and truffle with a Pear Red Wine relish*



CAMPANIA

Menu

HOUSEMADE MOZZARELLA IN CARROZZA, RED
PEPPER MOUSSE TERRINE *with a sun dried tomato
pesto and micro basil*



TUSCANY

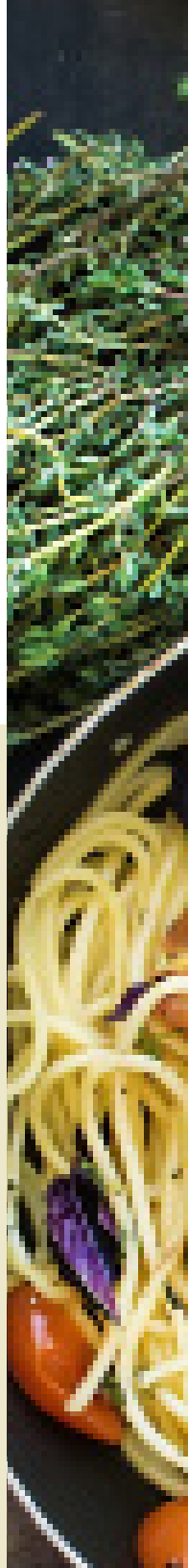
Menu

ITALIAN RABBIT & PORK SAUSAGE
*over creamy polenta with baby heirloom
carrots, crispy shaved brussel sprouts, and a
roasted shallot& tawny port wine reduction*

EMILIA-ROMAGNA

Menu

HOMEMADE RICOTTA TORTELLINI
*with an aged balsamic glaze, smoked
eggplant, olive, and tomato tapenade*







SICILY

Menu

SICILIAN CRUDO *with tuna, scallops,
and fried capers. Served on broad
bean puree, herb salad, and
an olive oil and herb cracker*

***“La cucina di un popolo è la sola esatta
testimonianza della sua civiltà.”***

**(The cuisine of a country is the only exact
attestation of its civilization.)**

- Anonymous

UMBRIA

Menu

SOUS VIDE PORK CHEEK & SANGIOVESE RAGOUT
*with pecorino frico, house-made chestnut focaccia, pearl
onions, and basil-truffle oil*



LOMBARDY

Menu

NEBIOLO BRAISED OSSO BUCCO *with gremolata*
over porcini and bel paese risotto. Zucchini noodles in an
herbed beurre blanc



DOLCE

Sweet Italian Desserts

Veneto Region

TRADITIONAL TIRAMISU
TORRONE SEMIFREDDO

Lazio, Campania, Sicily & Sardinia Regions

ZEPOLI

Sicily Region

CANNOLI

Piedmont Region

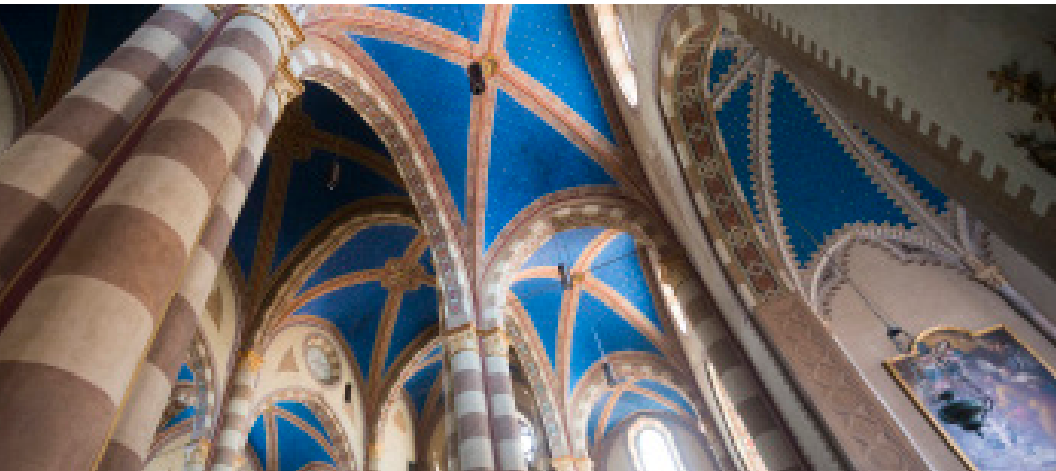
AMARETTO and VANILLA PANNA COTTA SHOOTERS

Lombardy & Trentino Regions


SICILIAN APPLE CAKE MINIS

Abruzzo Region

CLASSIC PIZZELLES







*Amicizie e
maccheroni,
sono meglio*

(Friendships and
macaroni are best
when they are warm)



*Piatto
ricco,
mi ci ficco*

(Rich plate,
I dive in it)



*A tavola non
si invecchia*

(At the table with good
friends and family, you
do not become old)

AUCTION *Timeline*

6:00 p.m.

Silent Auction Begins

7:15 p.m.

Silent Auction Closes

8:30 p.m.

Live Auction Begins



LIVE AUCTION

Auction Items

01

GINGERBREAD HOUSE *building experience* *at*

Come join Chef Brunner at The Bakehouse to explore the tricks of the trade on how to build and decorate a variety of gingerbread cookies and houses. Perfect for a fun afternoon for the whole family or a great outing with a group of friends of all ages. Hands on, you will assist chef in building and decorating houses. Each person gets to take home a gingerbread house and one large house will go home with the host.



Complimentary hot cocoa and Gluehwein as you decorate to get you in the holiday spirit.

Must be used between:
November 28 - December 9, 2016



02

ICE CARVING

Along with Chef Currier, who placed 4th in the World Ice Carving Championship in 2016, design a custom-made ice sculpture, ice platter or luge (select one) for your upcoming event. One block of ice used, delivery within Moore County, breakdown and disposal not included.

**Ice carving (below) from Chef Currier's 4th place championship in Alaska*

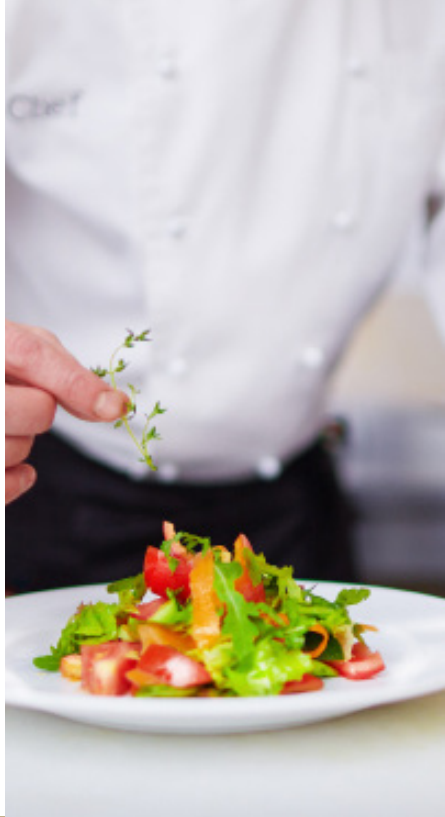
Must be used by November 19, 2017.



03

COOKING CLASS FOR 12 - *Your Choice of*

Cooking class for 12 guests in our kitchen with the Culinary and Pastry Arts Chefs. Bring 11 of your friends and aprons to cook and eat family style, drink wine, and enjoy your creations. The Chef of your choice and you will design a menu together before the class, and you'll get to work side-by-side with our students. Must be used by November 2017 on a mutually agreeable date and time.



04

PRIVATE WINE & FOOD TASTING *with* TRANSPORTATION



Up to 12 people will enjoy wine and hors d'oeuvre pairing, styled by Chefs Duffy and McKenzie and hosted by Paolo Pellizzari of Bacco Selections. All wine and food included. Held in the Russell Dining Room at SCC, the seminar includes take-home packets with tasting notes and details of the wines with food pairings. Event will take place on a mutually agreeable time and date. Includes transportation for pickup and drop off in one location. Event length: Two hours. Must be used by November 19 2017.



05

ELLIOTT'S ON LINDEN COOKING CLASS & *DINNER for 6*

Enjoy a private cooking demo and dinner for six guests at Elliott's on Linden presented by Chef Mark Elliott. Must be used by November 17, 2017, on Monday, Tuesday, Wednesday, or Thursday only and on a date and time to be mutually agreed upon. Cocktails, wine, and beer are not included and are subject to tax and gratuity.



06

ITALIAN COOKING CLASS for 8 *Homeamde Pizza & Pasta*

Cook homemade pizza and pasta while learning about Italian food off a predesigned menu personally created by our Chefs Duffy, McKenzie and you. Bring seven friends and aprons. Relax after the class, drink a glass of wine and enjoy the fruits of your labor. Up to four hours. Must be used by April 2017.



07

PRIVATE DINNER FOR 8 *in Your Home*

Be a guest at your own dinner party! It includes a cocktail hour with champagne and hors d'oeuvres along with a five-course plated meal with wines to match. Up to eight guests. We'll even bring the plates, silverware, and glasses. Sit down with our chefs and design a menu for your guests. Live

classical guitar by Ryan Book during the experience. All wine and food is included. Liquor and mixers not included. At a mutually agreeable date and time. Must be used by April 2017.



FUND - A - NEED



Thank you to our generous guests and support we received last year. Through your gifts, we raised enough to purchase essential pieces of equipment for our programs. Can you imagine serving gourmet food on paper plates? Neither can we. Which is why we are so grateful for the new \$9,000 dishwasher and other necessary pieces of equipment that were purchased because of Fund-A-Need. As always, thank you!



SILENT AUCTION

Auction Items

01

ASIAN COOKING BASKET

This unique cooking basket will have you dreaming of sushi, tempura, and saki as you dine on the beautiful blue Asian plates, inspired by the sea.



Mangiare



02

ITALIAN COOKING BASKET

Inspired by The Wandering Epicurean, the Italian Cooking Basket will have you baking and boiling the best of what Italian cooking has to offer. Includes pizza stone, pasta roller, ravioli stamp, pasta cutter, 00 flour, olive oil, and much more.



04

EUROPEAN CAKE & COFFEE BASKET

This scrumptious cake and torte package includes five European style tortes, created by the students in the summer 2017 semester. Coordinate with Chef Brunner and pick up your favorites as they are made.

03

WINE BASKET

Always a favorite, the wine basket includes a bottle of Bollinger and other tempting wines, Riedel glasses, selection of Southern Pines Brewing Company beers, beer glasses, wine accessories, cork screw book ends, a bartender's mixology book, vacuum sealer, and much more.



05

CULINARY BASKET

Be a chef in your own kitchen! The tools and supplies in the culinary basket will assist you in cooking amazing, professional meals right in your own home.



06

BAKING BASKET

Have you ever wanted to be a professional baker? If so, this basket is for you. The baking basket includes the tools you need to be a professional baker in your home. Includes a McKenzie apron, terrine mold, pizza stone, and much more.

07

GRILLING BASKET

Grilling was never so good! *Enjoy a Grilling Lesson with Chef McKenzie* (must be used during summer 2017), Himalayan salt block and cookbook, silicon glove set, grilling book, Southern Pines beer, beer glasses, and more.



Super SILENT AUCTION *Experiences*

08

GARDE MANGER PRACTICAL *Up to 30 Guests*

Invite up to 30 guests for a Summer Luncheon in the Russell Dining Room, includes wine and beer. To be used in the summer 2017 semester. Date and time is predetermined.



09

ARTISAN BREAD CLASS *with* **CHEF BRUNNER**

Invite 5 friends to SCC for a hands-on class, surveying the techniques of European Artisan breads. Covered topics may include baguettes, challah, brioche, and rustic flat breads, which you'll be able to replicate at home. You'll leave with freshly baked bread to enjoy with friends and family. Up to 5 hours. Must be used by Apr. 2017.



10

CELEBRATION CAKE

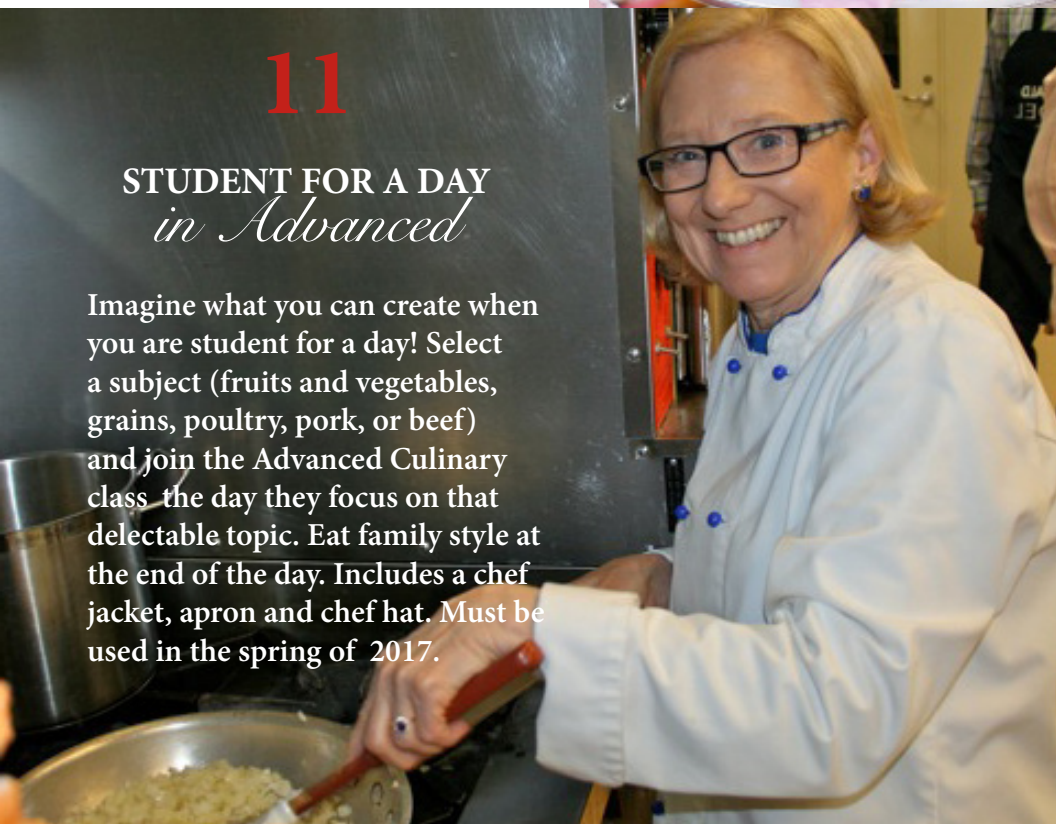
Work with Chef Ducker to create a one-of-a-kind cake to wow your guests. Celebration cake for a birthday, anniversary, or bridal or baby shower. Cake which will serve up to 30 guests may include cupcakes or mini cakes. Must be used by November 17, 2017, on a mutually agreeable date and time. Delivery and set up in Moore County.



11

STUDENT FOR A DAY *in Advanced*

Imagine what you can create when you are student for a day! Select a subject (fruits and vegetables, grains, poultry, pork, or beef) and join the Advanced Culinary class the day they focus on that delectable topic. Eat family style at the end of the day. Includes a chef jacket, apron and chef hat. Must be used in the spring of 2017.





12

STUDENT FOR A DAY *Contemporary Cuisines*

Be an honorary student!
Join the skills II class (one
Wednesday) to learn new
and exciting techniques. Eat
family style at the end of the
day. Includes a chef jacket,
apron, and chef hat. Must be
used in the spring of 2017.



13

CHEF'S TABLE for 6 *Spring Semester*

You'll receive the dates
and menus for the spring
2017 semester before it's
published, and you'll have
one of the first picks of the
season! Includes lunch for
six guests at a chef's table
in the kitchen with reserved
parking for you and your
guests.

14

PRIVATE COOKING CLASS *Chef of Your*

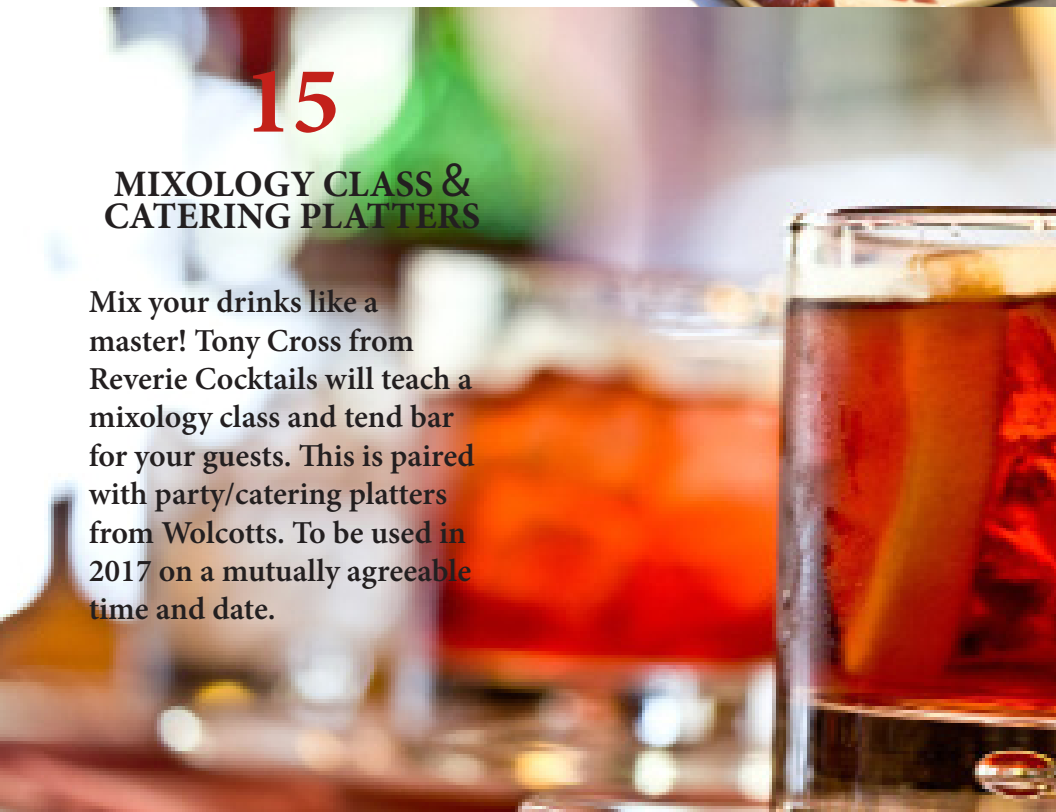
Brush up on your cooking skills! Is there a particular cuisine you'd like to master? Braising and stewing, roasting and grilling... making bread? Perhaps, it's pies, cakes, or vegetarian. Choose one area to focus on, and the chef of your choice will help you enhance your skills. Includes a chef's jacket, apron, and hat. Set on a mutually agreeable time and date; held in the SCC kitchen. Up to 3 hours. Must be used in 2017.



15

MIXOLOGY CLASS & CATERING PLATTERS

Mix your drinks like a master! Tony Cross from Reverie Cocktails will teach a mixology class and tend bar for your guests. This is paired with party/catering platters from Wolcotts. To be used in 2017 on a mutually agreeable time and date.



An ornate, oval-shaped gold frame with intricate scrollwork and floral patterns is centered in the image. The frame is set against a background of a city at night, with a river in the foreground reflecting the lights of buildings and bridges. The sky is a deep blue with some light clouds. The overall mood is elegant and romantic.

Grazie



Arrivederci



Created, written,
and designed by
Gayvin Powers