



THE ALBANY CLUB

A Platinum Club® of the World



Virtual Series

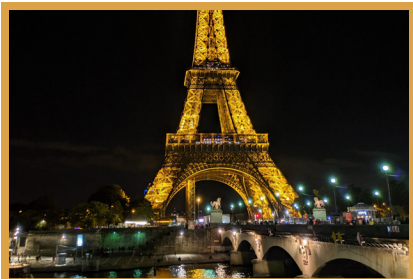
Culinary Classes

with **EXECUTIVE CHEF JAY PARHAR**



Executive Chef Jay Parhar has prepared 3 incredible culinary experiences for you to learn how to prepare at home. Each month, a new class will be available! Every class includes all the ingredients you need for 2 servings (complete with accompanying appetizer, sides, and dessert, and wine), a step by step video for you to watch at your convenience, and Chef Jay's expertise - available by live video conference.

Subscribe for the first 3 Classes:



DATE NIGHT IN PARIS

Poulet Gaston Gerard
A famous French chicken recipe dating back to the 1930s that celebrates cheese, white wine and Dijon mustard.

Wine: Chateau Ragotiere Les Vieilles Vignes Muscadet 2016



SPRING IN MILAN

Saltimbocca Alla Romana
on Homemade Fettucine
Transport your taste buds to Italy with this dish of Panfried Ontario Veal Scallopine with Prosciutto, Sage and Fontina on Spinach in a Barolo Garlic Butter Jus.



NORTH INDIAN PUNJABI

Butter Chicken Curry
An iconic dish, Butter chicken curry or mugh makhani is a curry of chicken in a spiced tomato, butter and cream sauce.

Per Class: \$190

Subscribe for All 3 Classes: \$450 (save \$120)

*Includes Ingredients, Accompaniments, Wine & Class
(taxes extra)*

RSVP REQUIRED:

RESERVATIONS@ALBANYCLUB.CA OR 416-364-5471