



MONTHLY HEADS UP



PARK HYATT TORONTO Master Culinary Event

Monday, April 7th, 2014. Time: 6:00 Kitchen Tour, 7:00 Reception, Dinner 7:15-9:30PM Members \$190 Guests \$190.

Come don an apron and acquire new culinary skills from award winning Executive Chef Joan Monfaredi and her team of sous-chefs in the commercial kitchen of Toronto's Park Hyatt Hotel. This is a unique interactive culinary event.

Learn to master the butchery feat of frenching a rack of lamb with a mere piece of twine; learn the art of preparing a delectable sauce and create a sensuous dessert that wows the taste-buds.

Seating arrangements will be available for those who prefer to observe.

A reception and dinner will follow in the elegant and sumptuous Annona Restaurant. You'll experience why it is no wonder Annona has consistently acclaimed the AAA's coveted International Four Star Diamond Award for the past 22 years.

You are in for a treat of a Master Class paired with an exceptional dinner. Each participant will also receive a fresh apron courtesy of the Park Hyatt and a recipe booklet as a memento.


You won't want to miss this unique opportunity. Space is limited to only 25 participants. Reserve now!

Kevin Ellis, Director of Food & Beverage will meet us at the door of Annona Restaurant. We will congregate here briefly before being escorted to the commercial kitchen. **The Master Class will commence at 6:00 pm sharp.**

We urge everyone to be punctual!

PARK HYATT TORONTO
4 Avenue Road
Toronto, Ontario, Canada, M5R 2E8
Tel: +1 416 925 1234
Fax: +1 416 924 4933
Email: reservationstorph@hyatt.com
Intersection Bloor St. W. & Avenue Rd.

[A how to get there MAP <<Click here>>](#)
[To Register & Pay <<Click here>>](#)

 Accessible Bay Subway Station
(Cumberland Exit) or Museum Station on
the St. George Line.

A decadent dinner awaits....

THE KITCHEN

Interactive Preparation

(approx. 1 hour – Society wine is passed. guests are invited to put on their PH aprons, cooking commences. The group is divided into teams – appetizer, main, dessert and observers.

Cooking topics: Sauces-Truffle Sauce and Green Peppercorn Jus/Frenching Lamb/Molten Chocolate/spun Sugar

PASSED hors d'oeuvre

Seared Tuna with Watermelon, Jalepeno & Mint
Pancetta Grissini

Cremini Arancini with Sundried Tomato Aioli
Cabreo Chardonnay La Pietra Toscana IGT 2008
Della Staffa Prosecco

THE ANNONA EXPERIENCE

Sit down 3-Course Dinner

(guests are invited to Annona to enjoy the fruits of their labour. Back of house, chefs are pulling the dinner together. All plating to be done from the Annona bar, thus the interactive nature of the evening continues.

BAGUETTE

Extra Virgin Olive Oil and Butter

AMUSE BOUCHE

Gratineed French Onion Soup

APPETIZER DUO

Oysters Roquefeller

Sautéed Crab Cake, Aged Balsamic Reduction (limited quantity)
Bouchard Père et Fils Beaune 1er Cru Beaune du Château 2008

ENTRÉE DUO

Ballotine of Cornish Hen, Truffle Sauce
Dijon Roasted Rack of Lamb, Green Peppercorn Jus
Delas Frères Crozes-Hermitage Les Launes 1998
Joseph Drouhin Savigny-lès-Beaune 1er Cru Les Serpentières 1996

DESSERT SAMPLER

Homemade White Chocolate Ginger Ice Cream Cone
Profiterole with Lemon Cream Filling
Warm Molten Chocolate Cake
Schloss Schönborn Hattenheimer Pfaffenberg Riesling Spätlese 1990

Coffee/Tea Service



Chef Monfaredi has been Executive Chef for Park Hyatt Toronto for more than 14 years. During her post in Toronto she has been a part of world acclaimed culinary events such as the Masters of Food and Wine in Carmel California, whereby she cooked alongside Eric Ripert, Bobby Flay, Gary Danko and Todd English.

With over 29 years of extensive culinary experience, she has received several awards in culinary competitions at both the provincial and international levels, including the Ontario Hospitality Institute Fellowship award. Recognized as a "Celebrity Chef" by the culinary institute at George Brown College, she has been named "One of Canada's rising stars" in the hospitality industry by Hotelier Magazine. She was also named "Chef of the Year" for Hyatt Hotels and Resorts. She is one of few Canadian female chefs to hold title of Executive Chef in Toronto.



Monfaredi is responsible for the culinary operations for all Food and Beverage within the hotel banquet facilities and Annona Restaurant. Under her leadership, Annona has received the AAA/CAA four-diamond rating every year of its existence. Her creativity and experience has played an integral role in the success of Annona Restaurant, Banquet and Kosher events – both on property and off premise, Masters of Food & Wine, the Roof Lounge and Roof II during the Toronto International Film Festival.

PARK HYATT TORONTO welcomes "The International Wine and Food Society, Toronto Chapter."

Interactive Fine Comfort Food in the Main Kitchen and Annona Restaurant

Food Thoughtfully Sourced, Carefully Served.

The Annona restaurant is named for the Roman goddess of harvest, this chic, 65-seat Toronto restaurant offers an intimate setting with opulent gold and blue decor, plush banquettes, a secluded bar area, and stunning floor-to-ceiling windows overlooking the streets of fashionable Yorkville.