
From: Peter Berley's North Fork Kitchen and Garden
<[REDACTED]> on behalf of Peter Berley's North Fork Kitchen and Garden <megganberley@gmail.com>
Sent: Monday, January 28, 2013 10:16 PM
To: [REDACTED]
Subject: Real Food, Made by Hand, Guided by Tradition.

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The 70's may be long gone, but the spirit lives on! Come join our local, sustainable seafood ORGY!!!!

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Sustainable Local Seafood Orgy

Sat Feb 2, 2:00-8:00

Sunday Feb 3, 10:00-2:00

Learn Master Techniques for Shell and Fin Fish Cookery.

Featuring Spanking Fresh Scallops, Oysters, Clams and Fish from Montauk and The Peconic and Shinnacock Bays.

Sat Supper

Spicy Wood Roasted Clams in White Wine Garlic and Herbs

Garlic Studded Monkfish Roasted Whole on a Bed of Sweet Onions

Smashed North Fork Spuds

Sautéed Local Winter Greens

Warm Bittersweet Chocolate Cake

North Fork Wines

Sunday Breakfast

Wholegrain Buttermilk Scones

French Press Coffee and Tea

Sunday Lunch

Peconic Bay Oysters 2 Ways: Raw with Frozen Sherry Minionette and Broiled with Lemon Aioli

Pan Seared Scallops with Cauliflower and Leeks

Montauk Risotto w/ Fresh Fish Stock, Catch of the Day, Tomato and Cream Fraiche

Shaved Fennel Salad with Oranges and Black Olives

North Fork Wines

Limited to 8 Students

Fee: \$285.00 for the Weekend
To Register

\$160.00 for 1 day
Bring a friend or mate and take \$25.00 off your cost

Contact Meggan Berley at Megganberley@gmail.com
or call 914-473-0901

Cancellation Policy

Due to the nature of our small business, there are No Refunds!
If for any reason you are unable to come please consider gifting your ticket to a friend or relative.

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You are receiving this message because we have cooked together in the past or you have let me know that you are eager to know that I have finally opened my home kitchen to you!

Our mailing address is:

Peter Berley
321 East 45th Street
Apt 4J
New York, NY 10017

Add us to your address book <<http://peterberley.us2.list-manage2.com/vcard?u=789260e8cc7c753318509005b&id=75db1d7a99>>
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