

CHEFS NIGHT OUT

AT THE
LONGHOUSE BARN

RENSSELAERVILLE
NEW YORK

A weekend in the country, far from their restaurants and menus, their books and television shows, our vacationing chefs discover the bounty of Upstate New York and cook for the joy of it—in our magical barn—in Rensselaerville.

A special series of intimate dinners with some of the nation's leading tastemakers who are honing their genius on our local bounty and “workshopping” new dishes in our barn. Before enjoying a casual, family-style meal, guests will have the option to participate in a hands-on cooking class led by the day's featured chef, as well as our LongHouse Chef-in-Residence, Alicia Walter (former chef at La Scuola di Eataly in NYC).

The cost of the evening is \$100 per person and includes wine, the cooking class and all gratuities.

DINNER 1 FRIDAY, AUGUST 8

4:30 - 6:00 COOKING CLASS
7:30 DINNER



Richard Miscovich in his natural habitat

Richard Miscovich, master baker, wood oven wizard, Johnson and Wales professor, and author of *From the Wood-Fired Oven: New and traditional Techniques for Cooking and Baking with Fire*, will teach a class on artisanal flatbread making, utilizing our wood-fired oven. This oven will also be used in cooking dinner: Hudson Valley duck breast with ember-roasted vegetables.

DINNER 2 SATURDAY, AUGUST 16

4:30 - 6:00 COOKING CLASS
7:30 DINNER



Roxanne Spruance and pal

Chef, champion of Food Network's *Chopped* and winner of Slow Food's coveted “Snail of Approval” award, **Roxanne Spruance** is known for her whole animal butchery and nose-to-tail approach to cooking that she practiced at Blackbird in Chicago, Wd50, and Blue Hill at Stone Barns. Her cooking at Kingsley combines both traditional smoking, charring, and pickling—with modernist, molecular techniques to create extraordinary flavor. The menu and cooking class she has designed for LongHouse—her final “chefs night out” before opening Kingsley in Manhattan—does just that!

DINNER 3 SUNDAY, AUGUST 24

3:00 - 5:00 COOKING CLASS
6:30 DINNER



Adam Leonti considers another Italy: upstate

Named by Forbes Magazine as a prestigious “30 under 30” professional, **Adam Leonti** is the Chef de Cuisine at Vetri Ristorante in Philadelphia, a tiny jewel box that is one of the top Italian restaurants in the United States. Our rugged terrain and rich farming valleys remind him of Italy's Piedmonte. His menu combines the rustic and the refined to create a modern, Italian-American pastoral on a plate.

DINNER 4 SATURDAY, AUGUST 30

4:30 - 6:30 COOKING CLASS
7:00 DINNER

Alicia Walter, 2014 LongHouse Chef-in-Residence is a chef, educator, and writer who is working on her first book, following Italy's olive harvest. She cooks responsively, with well-honed skills, lots of heart, and a reverence for the nature of her ingredients. The risotto lesson she has planned is, perhaps, a metaphor for Walter's sense that the cook's job is to coax the best from what is on hand.



Alicia Walters makes pasta in the LongHouse barn

The cost of each dinner is \$100 per person and includes wine, the cooking class and all gratuities.

To purchase tickets for one or more Chefs Night Out Dinners at the Longhouse Barn go to:
www.onebigtable.com/longhouse

For more information, please call Geri Hatfield at 518.505.7616

LongHouse Barn is located at 83 Stewart Road, Berne, New York 12023

