

VIRTUAL COOKING CLASS

WITH TONY'S & URBAN HARVEST



February 24, 2021



6:00 p.m.



Zoom

Please RSVP to Kateri Foley at rsvp@pky.com by February 18th

Please join us for a virtual cooking class featuring Austin Waiter, Executive Chef of the iconic and internationally recognized Tony's restaurant with ingredients sourced from local farms featured at the acclaimed Urban Harvest Farmers Market. Chef Austin joined Tony's in 2014 after finishing his education at The Culinary Institute of America in Hyde Park, NY. In 2018, he was promoted to his current role at Tony's, where he oversees the culinary direction of both the landmark Greenway Plaza restaurant and its sought-after catering division, responsible for some of Houston's most notable VIP and celebrity events. Austin prides himself on bold sauces and innovative techniques, and is also an avid supporter of Urban Harvest, a leader in the Houston local food movement since 1994. We're so excited about this special pairing!

You will be provided a meal kit with the ingredients to create:

Stracciatella Soup • Fettuccini Primavera • Valrohna Dark Chocolate Budino

PICK UP INFO:

Pick up will take place on February 23rd from 11:00 a.m. – 9:30 p.m. & February 24th from 11:00 a.m. – 5:00 p.m.

PICK UP LOCATION:

Tony's • 3755 Richmond Avenue, Houston, TX 77046 • 713-622-6778

Note: This event is complimentary and EXCLUSIVE to the employees of Parkway tenants. Only one complimentary meal kit per employee of a Parkway tenant is available. Meal kits are expected to serve 2 people. Additional meal kits are available for purchase upon registration for \$100.00 + Tax per meal kit.

Please note that several items in the meal kit will need to be refrigerated after pick up.

Equipment List: (Participants will need to supply these items themselves)

- 1 whisk
- 1 soup ladle
- 1 colander
- 1 cutting board
- 1 chef knife
- soup bowl
- pasta bowl
- 2 mixing bowls (about 2 quart size)
- 1 rubber spatula or wood spoon
- 1 saute pan (about 12-14 inches in diameter)
- 1 saucepan about 4 quarts in size)
- 1 stock pot (about 6 quarts in size)
- 2 tablespoons Sea salt or kosher salt
- dessert plate (6 to 8 inches in diameter)



Urban Harvest



PARKWAY