



Tony Ferrari & Jonathan Sutton

 *Benefiting Tipping Point*

Come for a Three-Course Meal at Hillside Supper Club and Leave with the Chef's Pot Pie Secrets

Learn how to make a classic American comfort food staple from the chefs at Hillside Supper Club.



San Francisco Bay,
CA



10 people



SELECT A DATE AND TIME

\$125/person

Total \$1,250

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The Experience

Pot pie is the ultimate American comfort food, warm, rich, and recently on the menus of fine-dining establishments. In this singular class, bring along a few friends to learn the secrets behind the Hillside Supper Club's break-out dish: pot pie. Tony Ferrari and Jonathan Sutton, the talented chefs behind Hillside Supper Club, will be on-hand to show you how to craft the impossibly buttery crust and pull together a few key ingredients to make a luscious stew for the filling.

Details

- Signature pot pie recipe
- Three-course dinner
- This experience is for 10 guests
- This experience is at Hillside Supper Club in San Francisco

Placed first in Michael Bauer's list of 10 hearty pot pies, Ferrari and Sutton's venison pot pie was the San Francisco Chronicle restaurant critic's favorite. Fillings change with the seasons, but the venison version has made numerous return appearances on the menu. Served in a cast iron pan draped with that buttery crust, the pie's deep earthiness from roasting is softly brightened with a juniper velouté and a hint of sweetness from roasted Brussels sprouts. One bite and you too will understand why this pie is a renowned critic — and a customer — favorite.

Once the class is finished, stop in later that evening to enjoy a three-course meal featuring your pie, then head home with the recipe and the rest of your pot pie if any crumbs are left for the taking.

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Tony Ferrari & Jonathan Sutton

IfOnly

The Hillside Supper Club was founded by two chefs who met during culinary school at Johnson & Wales University. Tony Ferrari and Jonathan Sutton enjoy the camaraderie of eating together. The former developed a passion for cooking from his Italian grandmother. After graduating, he honed his skills in Europe and Asia. The latter was born in Washington and raised in the Puget Sound on the San Juan Islands. At a young age, Jonathan learned the importance of sustainable farming in his mother's garden. He went on to work for the great chef Christian Delouvrier at Bal Harbour's Lespinasse. Both chefs are inspired by old world traditions, the seasons and their motto: Come as strangers, leave as friends.

Tony Ferrari & Jonathan Sutton Support



Tipping Point

Tipping Point fights poverty by finding and funding the best non-profits in the San Francisco Bay Area to change the lives of families in need. Tipping Point gives the dollars and, more importantly, the support these worthy non-profits need to reach their full potential. Tipping Point serves the needs of grantees and their clients by respectfully challenging and supporting them to achieve their vision and goals. Since 2005, Tipping Point Community has raised more than \$80 million to educate, employ, house and support nearly 365,000 Bay Area people in need. Tipping Point screens nonprofits rigorously to find, fund and partner with the most promising groups helping low-income people achieve self-sufficiency. 100% of every dollar donated fights poverty.

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