



The “Three Martini Lunch” is Back

Join us for a series of three-course prix fixe lunch and cocktail classes and tastings led by Fabio Trabocchi Restaurants Beverage Director Luca Giovannini.

\$45 per person per class
excluding tax and gratuity

Both Classes Start at 12pm

Friday, April 6th

Spring Cocktails at Home

Impress your friends during the busy events season by ramping up your at-home mixology skills and learning to make three of our new spring cocktails at home! The three-course lunch and cocktail demonstration and tasting includes:

COLORS OF THE GARDEN SALAD

Vodka, Lavender, Lemon, Cointreau, Prosecco

FISH OR SPRING PASTA

Gin, Ginger, Cucumber Granita, Lime

MERINGUE, PISTACHIO SABLE, STRAWBERRY GRANITA

Rum, Strawberry, Honey, Maraschino, Sherry

Friday, April 20th

Building your Home Bar Essentials

Luca Giovannini will review discuss all the spirits, mixers, garnish techniques, and tools you will need to take your home bar to the next level. The three-course lunch and cocktail demonstration and tasting includes:

CRUDO

Martini - Vodka & Gin

FISH OR PASTA

Daiquiri and Margarita – Tequila & Rum

BOMBOLONI WITH WARM TOFFEE FUDGE SAUCE & MAPLE GELATO

Darker Spirits – Whiskey, Scotch, Rye, & Bourbon

Menu subject to change. Please let us know of any food allergies or restrictions.

Book your seat by emailing Reservations@fabiotrabocchi.com or calling (202) 525-1402.