



April 1, 2022

## Two upcoming events you won't want to miss!

### Basque Supper Club at Frank Tuesday, April 5

5:30 or 8:00 PM seatings

**Location:** 112 Rantoul Street, Beverly

**Cost:** \$162.50 (includes 5 courses,  
wine pairings, tax & tip)

# FRANK



When Chef Frank McLelland closed L'Espalier, it left a gaping hole in Boston's dining scene. His next venture, Frank, is not as conveniently located nor as fancy, but the food is still divine (and the decor is decidedly hip).

Join us for one of Frank's signature monthly supper clubs, featuring ingredients sourced primarily from New England, but with the flavors, textures, and aromas of Spain's Basque region (the region that includes Bilbao). Sign up for either seating.

### Curated Cuisine: Embracing slow food culture with chef & food activist Alice Waters

Wednesday, April 6

6:00 PM

**Location:** Online

**Cost:** \$5



Alice Waters, renowned owner of Berkeley, CA's Chez Panisse and creator of the farm-to-table movement, will talk about her new book, *We Are What We Eat: A Slow Food Manifesto*, with food writer, editor and stylist Sheryl Julian.

Alice Waters urges us to take up the mantle of slow food culture, the philosophy at the core of her life's work. When she first opened Chez Panisse in 1971, she did so with the intention of feeding people good food during a time of political turmoil. Customers responded to the locally sourced organic ingredients, to the dishes made by hand, and to the welcoming hospitality that infused the small space—human qualities that were disappearing from a country increasingly seduced by takeout, frozen dinners and

The tentative menu includes:

Pintxos: Confit pork belly, padron peppers &  
patatas bravas with espelette aioli  
*Raventos I Blanc Cava*

Smoked burrata with braised leeks,  
watercress, Meyer lemon, hazelnut  
*Ulacia Txakoli*

Hake & clams, salsa verde  
*Granbazan Albarino*

Lamb, peas, carrots, sauce Romesco,  
anchovy  
*Bodegas y Vinedos Artadi Rioja*

Basque cheese cake  
*Lustau cream sherry*

**Use the buttons below to sign up, but let  
us know if you've signed up at  
[cqne.communications@gmail.com](mailto:cqne.communications@gmail.com), so we  
can all sit at one table**

prepackaged ingredients. Waters came to  
see that the phenomenon of fast food culture,  
which prioritized cheapness, availability and  
speed, was not only ruining our health, but  
also dehumanizing the ways we live and  
relate to one another.

The event is co-produced by WBUR's City  
Space and Boston University Metropolitan  
College's [\*\*Programs in Food & Wine\*\*](#).

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