

The Miller House



Bed and Breakfast

*Creating Fine European
Pastries with Giancarlo*

“Life is uncertain; eat dessert first.”

Creating Fine European Pastries with Giancarlo

Giancarlo was born in Lumezzane, Northern Italy east of Milan. He served as pastry chef at Oakwood Club, an exclusive country club in Cleveland, Ohio. For six years he was executive assistant Pastry Chef at the Homestead in Hot Springs, Virginia. He owned and operated Café Giancarlo and Fine European Pastries in Charlottesville, VA. He served as *sous* chef and pastry chef at Keswick Hall and presently owns and operates Giancarlo Fine European Pastries in Staunton, Virginia. Giancarlo loves to teach the art of creating fine pastries and does so through special classes and at the Blue Ridge Community College. He was certified as executive pastry chef in 1992 by the American Culinary Federation and has participated in several culinary competitions. Go to www.europeanpastry.com to see samples of Giancarlo's work.



You may select to attend the cooking class only or Indulge in a “package”!

Package available for Friday and Saturday, December 11 & 12, 2009 (The Fine Art of Chocolate Preparation: fillings, chocolate tempering, garnishes, and piping). Class is on Saturday from 2 to 5:30PM.

Packages include:

- 2 nights lodging at the Historic Miller House
- Gourmet breakfast each morning
- Tea at 4:30PM on Friday & 5 on Saturday
- Hands-on, three to four hour cooking class with an accomplished European pastry chef
- Class will be on Saturday afternoon from 2:00 to 5:30 PM. in the main kitchen below stairs. It includes tea with an opportunity to taste the various creations.
- Chambers 1, 2, and 3 = \$495.00 for two people (price includes tax)
- Chambers 4 & 5 = \$451.00 for two people (price includes tax)
- **Cooking classes only = \$55.00**



**To book a package or just the cooking class with afternoon tea, call
Toll Free 877.886.3186**

