

FRESH PASTA DOUGH (stuffed)

1 cup "00" flour
1 whole egg
1 egg yolk
1 pinch of salt
1 teaspoon olive oil



Test Kitchen at

flour + water

The flour + water Test Kitchen is a culinary hub of information where our cooks are encouraged to learn and create. It is also where Executive Chef Thomas McNaughton tested his recipes for the cookbook *flour + water: pasta*.

This former residential kitchen is transformed each night into an intimate and unique dining space.

capacity
14 guests

availability
daily starting @ 5:45pm
(please inquire for earlier timing)

food & beverage minimum
sunday - tuesday \$1000
wednesday - saturday \$1250

december
every day \$1250

menu options

*four-course family style
tasting menu \$115/person*
Our chef's choice menu includes an antipasti course, pasta course, protein entrée with contorni and dessert.

menu additions

pizza course \$7
cheese & salumi boards \$15
wine pairings \$65
fresh pasta to take away \$10

**prices listed are indicated per guest and exclusive of tax, sf mandate and a 5% booking fee. The gratuity percentage is determined at the discretion of the guest.*