

## Media Relations

October 10, 2012

### **Italian-American Cuisine on Menu for UNH Gourmet Dinner Nov. 30 and Dec. 1**

DURHAM, N.H. – Authentic Italian-American cuisine is on the menu for the next gourmet dinner hosted by the University of New Hampshire’s Department of Hospitality Management, and for the first time, the dinner will feature the pop-up restaurant concept.

A new trend in the hospitality industry, pop-up restaurants appear in surprise locations and offer guests access to delicious new foods and restaurant experiences.

The pop-up restaurant VentiQuattro – Italian for 24 and representing the number of students participating in the gourmet dinner class -- will open its doors at 5 p.m. Friday, Nov. 30, and Saturday, Dec. 1, at Stillings Hall, 20 Ballard St., Durham. Guests will enjoy a cocktail hour of passed hors d’oeuvres, beer from Smuttynose Brewing Co., and wine from E & J Gallo Winery.

Highlights of the gourmet dinner include pear and ricotta ravioli, roasted beef tenderloin, and truffle-infused mashed potatoes. “The food is going to be bold, flavorful, and diverse in its origin. The menu’s inspiration stems from a variety of sources; the pear ravioli is something I first tasted while studying abroad in Florence, Italy, last fall. It was so delicious that I felt I had the obligation to recreate it for this dinner,” said student Nicholas Thimm, who is serving as the class executive chef for the dinner.

Michael Rozzi, professional executive chef at The Palm Restaurant in East Hampton, N.Y., is the consulting chef for the dinner. A native of the Hamptons, Rozzi has more than 20 years of cooking, baking and kitchen management experience, specifically focusing on high-volume fine dining. He previously worked at Della Fermina Restaurant in East Hampton, where he held both the chef de cuisine and executive chef positions. He holds his culinary arts degree from Johnson and Wales University and a graduate degree in occupational education from New York State Institute of Technology. He has extensive experience mentoring younger chefs and students.

Gourmet dinner tickets are \$60 a person and can be purchased at [www.wsbe.unh.edu/gourmetdinner](http://www.wsbe.unh.edu/gourmetdinner). Seating is limited. For more information, contact Donna Stickney at [Donna.Stickney@unh.edu](mailto:Donna.Stickney@unh.edu).

The UNH Whittamore School of Business and Economics offers a full complement of high-quality programs in business, economics, accounting, finance, information systems management, marketing, and hospitality management. Programs are offered at the undergraduate, graduate, and executive development levels. The school is accredited by the Association to Advance Collegiate Schools of Business, the premier accrediting agency for business schools worldwide. In January 2013, the business school will move into its new state-of-the-art facility and become the Peter T. Paul College of Business and Economics.

The University of New Hampshire, founded in 1866, is a world-class public research university with the feel of a New England liberal arts college. A land, sea, and space-grant university, UNH is the state's flagship public institution, enrolling 12,200 undergraduate and 2,300 graduate students.

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