

Cizynski ISEA kitchen dinner - September 20th

Andrea Bocelli was born on this day in 1958 in the small Tuscan town of Lajatico near Pisa. Blind since the age of 12 he was undeterred by his lack of sight and studied at the University of Pisa while singing at piano bars and night clubs to finance his studies. After graduation he practiced law for a year before studying voice with tenor Franco Corelli.

Tonight we will dine on foods from Bocelli's hometown. We will start with rabbit pate with pistachios, roast Guinea hen with pancetta, rosemary and orange, and finish with Tuscan cheeses. Red and white wine from Tuscany will be poured.

Bio

Born in New York, Joseph Cizynski almost immediately started gaining kitchen experience thanks to his mother and Aunt Dorothy who shared their passion and knowledge of food with him. Joseph attended Fairfield University where he played baseball and for two summers played in the Cape League, thus beginning his love for Cape Cod. Upon graduation from college, and a ball related injury, Joseph took to the Culinary Institute of America where at the age of 26, became Chef/Owner of Café du Bec Fin located in Old Greenwich, CT. Joseph immediately transformed it into a French Seafood restaurant and received three-3 Star reviews from the New York Times and was the first Connecticut restaurateur to receive the Wine Spectator Award of Excellence for ten consecutive years. Café du Bec Fin was the venue for numerous wine tasting dinners including the members of the Mondavi, Krug and Dujac families. Several years ago, Joseph, opened a boutique wine shop located in Westchester County and has shared his knowledge of wine and food pairings hosting numerous wine tastings, dinners, and various other events. He looks forward to sharing his experiences, food, and wines with you!