

Instructors

Aaron



Megan



Whitney



## Class Offerings

### Sushi

All skill levels welcome! Master the knife cuts necessary to fill maki rolls, then roll to your heart's content. Salad with carrot-ginger dressing, and matcha creme brûlée included.



\$125

### Southern Brunch Buffet

Effortlessly prepare a truly envious spread: deviled eggs, sausage gravy, THE BEST buttermilk biscuits, home fries, zippy fruit salad, and freshly squeezed OJ! BYO sparkling wine!



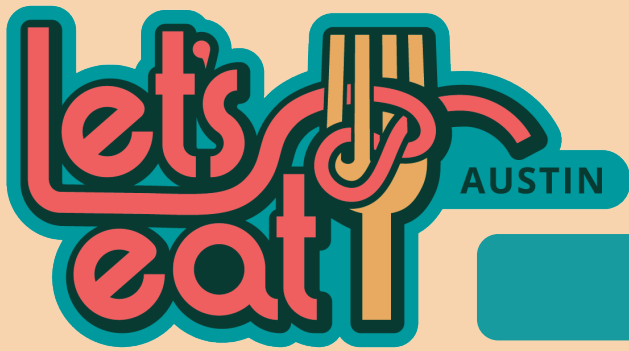
\$95

### Cocktails and Dumplings

Wrap, pleat, seal, repeat! Pork and cabbage dumplings couldn't be easier, so let's get a drink in one hand! Our class pairs the most delicious asian-inspired appetizers—Japanese gyoza and Vietnamese fresh spring rolls—with a cocktail double header, featuring your favorite spirits.



\$135



## Class Offerings

### Sushi Deluxe

Shed light on the heavy-hitters of Japanese cuisine: dashi, miso, rice vinegar, soy sauce, wasabi and gari (pickled ginger). As you roll your own ever-popular California rolls and season your spicy tuna, you will work together to master balancing Japanese textures and flavors.



**\$135**

### Roast Chicken

Perfectly roast—and carve—a whole chicken then prepare all the trimmings: mashed potatoes, gravy, roasted beet salad, green beans with dill and shallots, and apple crisp à la mode to seal the deal!



**\$95**

### BBQ Chicken

Grilled spatchcocked chicken with homemade BBQ sauce, potato salad, Cole slaw, grilled corn on the cob, and grilled pineapple with coconut milk ice cream



**\$115**





## Class Offerings

### Thai Primer

Learn three quintessential Thai dishes: green papaya salad, pad Thai, and mango sticky rice in the span of two hours.



\$95

### Vegan Ramen

We'll make ramen soup based on mushroom, kombu, doubanjiang, and miso, garnish it with corn, negi, and vegan chashu. We'll enjoy cucumber sunomono and green beans gomaee, and finish it all off with a vegan version of the world famous Taiyaki.



\$95

### Taco Party

Homemade corn tortillas, chicken fajita, pork al pastor, fresh queso, pico, and guacamole, with decadent flan for dessert.



\$115





## Class Offerings

### Updates Italian American Classics

Classic risotto with wine, butter, and parmesan meets garlicky shrimp Scampi—an overdue collaboration! Kale caesar and table-side tiramisu complete the lineup.

**\$95**



### Long Ago in France

Braised Dijon chicken adorns luscious pommes purées, with a shrimp en papillote appetizer, and a tasty clafoutis dessert.

**\$135**



### Southern French Fare

Provençal dishes like Moules Frites, or steamed mussels with French fries, salad Niçoise, and lemon lavender macarons will stun you into thinking you're suddenly in the south of France.

**\$135**







## Class Offerings

### Soul Food

Respectfully borrowing from the influential and formidable culinary giant Edna Lewis, we show you how to recreate soulful staples such as fried chicken, Mac 'n cheese, collard greens, and cornbread.

**\$115**



### Steakhouse Feast

Learn the classics—wedge salad, stuffed mushrooms, potatoes au gratin, and the juiciest, most flavorful steak you could ever prepare precede a delectable chocolate mousse.

**\$135**



### Seafood Paella Feast

Begin with tapas, understand and execute the steps necessary to achieve a succulent seafood paella, and, finally, enjoy a decadent flan dessert.

**\$115**







## Class Offerings

### Cocktail Hour

Bar expert Whitney leads you through step-by-step cocktail crafting. She'll provide essential knowledge and demonstrate foundational techniques upon which to build. Novices and experts welcome. Choose 2 cocktail formats and enjoy paired snacks.



\$80

### Cocktail Party

Craft two unique cocktails—both shaken and stirred—alongside tantalizing hors d'oeuvres and desserts. Choose 2 cocktail formats and 3 customizable sweet or savory bites to accompany your cocktail lesson.



\$120

### Fresh Pasta

Turn flour and eggs into dinner! Pomodoro and cream sauces accompany. Includes seasonal salad with nuts, fruit, and cheese, and homemade gelato dessert.



\$95





## Class Offerings

### King of Pizza

Pizzeria classics made easy in this very hands-on class: caesar salad, pizza, and calzones. Toppings galore!

\$95



### 90's French Bistro

Fresh pasta becomes butternut squash ravioli finished in a sage brown butter sauce with walnuts, shallots, and fresh sage. We'll also fry breaded goat cheese for a pear, walnut, and arugula salad, and compose molten chocolate cakes for dessert!

\$135



### Cocktail Demo

Curious about adding a curated cocktail segment to your private cooking class? Let us know—we are happy to oblige!

\$25

