

S E A S O N A L C O O K I N G C L A S S E S

PRICES ARE QUOTED PER PERSON

PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS

SEASONAL COOKING CLASS A | 105

**HOME GARDEN GROWN TOMATO &
BURRATA SALAD (GF)**

GRILLED RED ONIONS, KALAMATA OLIVES, FRESH
GARDEN BASIL, MICRO-GREENS, &
BALSAMIC REDUCTION

HAND-ROLLED POTATO GNOCCHI

CARAMELIZED PEARS, CRISPY PROSCIUTTO,
GORGONZOLA-WHITE WINE CREAM SAUCE, &
MICRO-ARUGULA

CAFE MOCHA CRÈME BRÛLÉE (VG)

SEASONAL BERRIES & SHAVED WHITE CHOCOLATE

SEASONAL COOKING CLASS B | 120

**GRILLED PEACH & CANDIED PECAN SALAD
(GF)**

CRUMBLLED FETA, PROSCIUTTO CRISPS, MICRO-
ARUGULA, & LEMON-HONEY VINAIGRETTE

7OZ BEEF TENDERLOIN (GF)

HERB-CRUSTED FINGERLING POTATOES, SPRING
ASPARAGUS, RED WINE GASTRIQUE, & ROASTED
GARLIC-GORGONZOLA COMPOUND BUTTER

STRAWBERRY SHORTCAKE TRIFLE (VG)

SHAVED DARK CHOCOLATE & FRESH MINT

SEASONAL COOKING CLASS C | 115

PICKLED GRAPE & SHAVED FENNEL SALAD
COTIJA CHEESE, WARM LARDONS, TOASTED
PEPITAS, BABY SPINACH, & HOT HONEY-LIME
VINAIGRETTE

6OZ PAN SEARED SALMON

CITRUS-CHICKPEA TAGINE, CHARRED GARLIC
RAPINI, RED PEPPER FENNEL 'SLAW, &
LEMON-DILL AIOLI

LEMON-LAVENDER POSSET (VG)

VANILLA TUILE & SEASONAL BERRIES

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SEASONAL COOKING CLASS D | 105

YELLOW DOOR BEET SALAD (VG)

CITRUS SEGMENTS, BRULÉED GOAT CHEESE,
CANDIED WALNUTS, MESCULUN GREENS,
LEMON-DIJON VINAIGRETTE

WILD MUSHROOM RISOTTO (VG, GF)

PARMESAN CRISPS, ROASTED GARLIC & MICRO-
ARUGULA DRESSED, & WHITE TRUFFLE-LEMON
VINAIGRETTE

KEY LIME PARFAIT (VG)

COCONUT-GRAHAM CRACKER CRUST,
CHANTILLY CREAM, & CANDIED LIME

SEASONAL COOKING CLASS E | 120

SHUCKED OYSTERS

CUCUMBER-FENNEL MIGNONETTE,
LEMON, & HOT SAUCE

SAFFRON ORZO JAMBALAYA

JUMBO TIGER SHRIMP, CALAMARI, MUSSELS,
RED PEPPER-CHORIZO BROTH, & CHARRED CORN
SALSA

LEMON POSSET (VG)

VANILLA TUILE & FRESH BERRIES

SEASONAL COOKING CLASS F | 110

WHITE WINE-POACHED PEAR SALAD

GORGONZOLA, PROSCIUTTO, SPICED ALMONDS,
MICRO-ARUGULA, & POACHED WINE VINAIGRETTE

HARISSA-BRINED CHICKEN SUPREME

MOROCCAN-SPICED COUSCOUS, CHARRED
CAULIFLOWER, & PISTACHIO-MINT PESTO

FLOURLESS CHOCOLATE BROWNIE

CARAMEL WHIPPED CREAM & FRESH BERRIES