



WINTER THEMED COOKING CLASS

COST - \$179 PER PERSON + 20% ADMINISTRATIVE FEE
PLEASE NOTE - SPECIALTY MENUS DO NOT ALLOW FOR SUBSTITUTIONS
WE WILL CATER AN ALTERNATIVE FOR GUESTS WITH DIETARY RESTRICTIONS OR ALLERGIES

CATERED HORS D'OEUVRES ON ARRIVAL

SMOKED SALMON
TOAST POINT, MASCARPONE, CAPER, RED ONION

CARAMELIZED ONION TART
FIG CONFITURE, GORGONZOLA

BACON WRAPPED DATES
SAGE, MAPLE, CAYENNE

SOUP SHOTS
BUTTERNUT SQUASH, CHIVES, TRUFFLE OIL

APPETIZER – MADE IN CLASS

ROASTED ROOT SALAD
MARINATED BEETS, RUTABAGA,
SWEET POTATOES, FETA & OREGANO VINAIGRETTE

MAIN COURSE – MADE IN CLASS

NY STRIP
RED WINE SHALLOT REDUCTION, GARLIC MASH, BRUSSEL SPROUTS

VEGAN SUPPLEMENT
WILD MUSHROOM MEDLEY, GARLIC & HERBED POTATOES,
CRANBERRY CHUTNEY, BRUSSEL SPROUTS

DESSERT – MADE IN CLASS

ORANGE
TRIFLE, GRAND MARNIER, MASCARPONE, DEVIL'S FOOD CAKE