

## Savory Spoon Class Schedule *(continued)*

**'Full Fall Flavors' THURS, OCT 3 | 6:00 PM \$65** Mushroom Bacon Phyllo Triangles/Maple Butternut Squash Bisque/Roasted Pear and Blue Cheese Salad Oven Roasted Pork Loin Stuffed with Door County Cherries and Pancetta/White Chocolate Pumpkin Mousse Parfait

**\*'Soups On' FRI, OCT 4 | 6:00 PM \$65** Salmon and Leek Chowder Mushroom Bisque/Spanish Lentil and Chorizo Soup/Hot and Sour Soup Indian-Spiced Butternut Squash Soup with Yogurt

**\*'Harvest Seasonal Blooms' SAT, OCT 5 | 9:30 AM \$65** You will arrange fall flowers, berries & foliage to create a beautiful rustic arrangement for your table; one you may want to replicate for Thanksgiving. Take home a beautiful arrangement too! Delicious morsels to enjoy too.

**'Sauce It Up' SAT, OCT 5 | 6:00 PM \$70** Olive Tapenade on Crostini/Apricot Chutney on Artisan WI. Brie/Pistou in White Bean Soup/Potato Skordalia on Lamb Kebabs/Boulanese with Parpadella/Chocolate Cake with Espresso Glaze

**'Dine In Style' THURS, OCT 10 | 6:00 PM \$65** Red Pepper Bisque With Crème Fraîche/Citrus Avocado Salad With Glazed Walnuts/Fettuccini Alfredo With Shrimp and Peas/Eggplant Parmesan/Phyllo Tartlets With Lime and Riesling Curd and Minted Apples. Dinner party delight.

**\*'Authentic Mexican Comfort Foods' FRI, OCT 11 | 6:00 PM \$70** Jicama, Cucumber, and Carrot Salad/Cream of Squash Flower Soup/Stuffed Zucchini Mexican Noodle Toasted with Chipotle Sauce/Lechecilla (Vanilla and Cinnamon Pudding)

**'Party Flavors' SAT, OCT 12 | 9:30 AM \$65** Party Poblanos Stuffed with Cheddar and Chicken/Coconut-Chile Shrimp Tostadas with Pineapple Salsa Guacamole/Fresh Shrimp Spring Rolls with Thai Dipping Sauce/Seared Tuna Tostadas/Mini Meat Pies with Spicy Buttermilk Dip

**\*'French Twist 2019' SAT, OCT 12 | 6:00 PM \$70** Roasted Haricot Verts Blue Cheese, Sage & Pear Tarts/Almond Financiers with Door County Cherry Coulis/Duck Fat Smashed Potatoes & Chive Crème/Flat Iron Steak with Balsamic Caramelized Onions

**'Door County Harvest Farm to Table' FRI, OCT 18 | 6:00 PM \$70** Roasted Ginger Beets on Fresh Garden Greens with Ginger Aioli Dressing/Caramelized Wild Mushroom Tart/Grilled Beef Tenderloin with Door County Cherry and Onion Compote/Couscous with Roasted Butternut Squash and My Preserved Lemons/Poached Pear and Almond Tart

**'Fresh Pasta for all Seasons' SAT, OCT 19 | 6:00 PM \$65** Almond, Hazelnut Pesto Pasta/Linguini with Spicy Lamb and Greens/Pappardelle with Duck Ragu Spring Pasta with Asparagus, Goat Cheese and Crisp Prosciutto/Busiate with Trapanese Pesto



Schedule your private event with us!

**Birthdays • Anniversaries • Couples-Night-Out • Family Reunions  
Corporate Team Building • Girlfriend Getaways • Showers**

Follow us on social media:  

*Be sure to check our website for additional detailed information on class menus and instructors.*

## Culinary Vacations

Each year we take small groups on culinary and cultural adventures around the world. Please join us for one of our extraordinary and delicious trips. See website for details. The pictures tell the story!

### Basque Country – France and Spain

Join this extraordinary culinary trip to the Basque region and indulge in Basque charcuterie, farmstead sheep's milk cheese, and many outstanding wines of the region.

### Villa Bonita, Mexico – Culinary and Culture

La Villa Bonita, a culinary destination, complete with heated pool carved out of volcanic rock, organic citrus orchards and vegetable garden and a specially designed open-air kitchen with a stunning view of Tepoztlán valley.

### Sicily, Italy – Taste of the Island

La Foresteria is an Estate immersed in the vineyards, which stretch to the beach of Porto Palo on the Crystalline Sea. The perfect place for a gourmet holiday in the heart of ancient sun-kissed Sicily.

### Seville, Spain – Tapas and Flamenco

The pulsating life of the streets of Seville will bring you the best of this city's food and culture. You will get the behind-the-scenes look at the markets and life of Seville.

## Junior Chefs in the Kitchen

Our kids classes feature instructors who are teachers who have a passion for teaching children. We will visit a local organic farm to harvest some of the food prepared in class. The true farm to table experience for the youth of today. Make a difference in their lives! See website for details.

## A La Carte

This year the Savory Spoon is offering exceptionally delicious, fun and entertaining events, including Wednesday nights French Farm to Table cooking classes, young Chef classes, mixology and cheesemaking classes to name a few. Floral arranging classes are a great way to embellish your dining experience, so join us in one of our featured Saturday morning classes. Knife sharpening will be an added feature the 4th Thursday of every month with the profits going back to the Clearing. Our Private events and impromptu classes can suit your every need.

## Lunch & Learn

*Schedule Your Private Event With Us!*

A Lunch and Learn can be arranged as a private event for your special group. What is your pleasure?

## A Place For People Who Are Passionate About Food

### About Us

The Savory Spoon Cooking School is a seasonal school, open from June through October. We offer "hands-on" and demonstration classes, as well as special "tastings," and educational events. Classes are designed for the home cook who wants to learn by experience. Classes are created to learn techniques, offer tips, introduce new ingredients, and develop the confidence to replicate the dishes at home. We also offer "private events," tailored to meet your every need. Recipes are created for all levels of talent.

*The Savory Spoon Cooking School prides itself in working with local food producers to create a true "Field to Fork" experience.*

### Food for Thought

The Savory Spoon Cooking School founded in 2004, is located in a charming, historic school house built in 1879 in Ellison Bay, Door County, Wisconsin. A specially designed state-of-the-art kitchen with Sub-Zero/Wolf appliances has been created for your enjoyment and learning. Michael & Janice Thomas, owners, have taken pride in the careful restoration of this historic building. As Chef and Instructor, Janice invites you to join her in an unforgettable culinary experience. Thank you for helping us celebrate our 15<sup>th</sup> season.



*I appreciate and value your support and continued friendship. Your enthusiasm inspires me to continue cooking great food and introducing new and exciting culinary creations.*

– Janice

### The Gift of "Good Taste"

*Gift Certificates from the Savory Spoon Cooking School are a unique and useful gift for family, clients or friends... Memories are the best gifts of all!*

**Birthdays • Anniversaries • Couples-Night-Out  
Family Reunions • Corporate Team Building  
Girlfriend Getaways • Showers**

#### Payment and Cancellation Policy

Please note that registration is a firm commitment to attend a class. Be sure to read our complete cancellation policy before making a reservation online. No cancellation will be accepted if made within two weeks of the date of class.

All registrations can be made online at [savoryspoon.com](http://savoryspoon.com). If you experience any problems with your reservations, please do not hesitate to call us at 920-854-6600. It's our pleasure to help you.



**Come Have Fun In Our Kitchen!**

**The Savory Spoon Cooking School & Marketplace**  
12042 Highway 42 • Ellison Bay, Wisconsin 54210  
[savoryspoon.com](http://savoryspoon.com) / 920.854.6600

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**Celebrating Our 16th Season! For registration visit our website: [savoryspoon.com](http://savoryspoon.com)**

**A Place For People Who Are Passionate About Food**

**Come Have Fun In Our Kitchen! Actual menu and details, visit [savoryspoon.com](http://savoryspoon.com)**

**‘Fresh Spring Fest’ FRI, JUN 14 | 6:00 PM \$70** Cream of Asparagus Soup with Tomato Thyme Shortbreads/Seasoned Smoked Paprika Salmon/Roasted Tomato Israeli Couscous Asparagus Tempura/Fresh Lemon Mousse with Lemon Curd

**‘New Basics’ SAT JUN 15 | 6:00 PM \$70** Spring Pea and Leek Soup with Crème Fraiche/Brie in Puff Pastry with Asparagus and Candied Hazelnuts/Mushroom and Shallot Quiche/Beef Tenderloin with Handcrafted Basil Mayonnaise Buttermilk Panna Cotta with Berries and St. Germain

**‘Garden Party Premier’ THURS, JUN 20 | 6:00 PM \$70** Lemon-Mint Frappé Asparagus and Goat Cheese Mousse Mini Galettes/Butterhead Lettuce and Fennel Salad with Avocado Green Goddess Dressing/Pan-Seared Halibut with Oven-Roasted Cherry Tomatoes and Cacio e Pepe/Angel Food Cakes with Strawberries

**‘Summer Farm Market’ FRI, JUN 21 | 6:00 PM \$70** Asparagus and Feta Galette Baked Fennel with Gorgonzola/Spring Pea Humus with Parmesan Crackers Spanish Tortilla with Roasted Peppers/My Mothers Marinated Onions and Door County Early Asparagus Pesto on Fresh Handmade Pasta

**\*‘Burger Queens’ SAT, JUN 22 | 6:00 PM \$65** Salmon Godzilla Burger/ Spicy Mexican Burger/Pimento Cheeseburger with Bacon Jam/Black Bean and Lentil Burger/Chicken Burger with Crispy Cheddar Cheese

**‘Asian Bistro’ THURS, JUN 27 | 6:00 PM \$65** Lemongrass Shrimp on Toast Points Chilled Cucumber Coconut Soup/ Curried Chicken Rendang/ Kung Pao Chicken Drumettes/Coconut Cream Caramel

**‘A Taste of France’ FRI, JUN 28 | 6:00 PM \$70** Steak au Poivre with Steak Frites Provençal Vegetable Soup (soups at pistou)/French Onion Tart with Aioli Salad Nicoise /Cherry Clafouti

**‘Sicily, A Culinary Dream’ SAT, JUN 29 | 6:00 PM \$70** Caponata Sicilian Mushroom Arancini/Sicilian Chicken with Tomatoes and Cured Olives Fennel and Orange Salad/Planeta Caprese Chocolate Torte

**‘Farm Fresh Summer Feast’ FRI, JUL 5 | 6:00 PM \$70** Lemon Mint Frappe Asparagus with Goat Cheese Mousse Mini Galette/Butterhead Lettuce and Fennel Salad with Edible Flowers/Pan Seared Halibut with Chardonnay and Cherry Tomatoes/Angel Food Cakes with Strawberries and Chantilly

**\*‘Hand-Tied Bouquet’ SAT, JUL 6 | 9:30 – 11:30 AM \$65** Flower arranging class, making a garden bouquet with a French twist – The French tradition of gathering and tying flowers produces a bouquet with a look that is more natural and organic & less arranged. Take home a beautiful arrangement too!

**‘Under The Tuscan Sun’ SAT, JUL 6 | 6:00 PM \$70** Peppers and Onions Melted with Balsamic Vinegar on Crostini/Rich Polenta Parmigiana with A Sauce of Porcini/Chicken with Chickpeas, Garlic Tomatoes & Thyme/Baked Peppers with Ricotta & Basil/Pears in Mascarpone Custard

**\*‘Dive-In’ THURS, JUL 11 | 6:00 PM \$70** Grilled Salmon and Leeks with Rosemary Mustard Butter/Golden Turmeric and Ginger Fish/Fish with Crispy Bread Crumbs, Spinach, and Onions/Basil Halibut with Jalapeno Butter/Shrimp Salad with Lime Dressing

**\*‘Wood Fired Pizza Extravaganza’ FRI, JUL 12 | 6:00 PM \$65** Back by popular demand, this pizza class will be thrilling and fun for all. Larry (Thor) Thoreson of Gills Rock Stoneware has created a beautiful wood fired oven on his property, right next door to our cooking school, where we will bake off our pizza. Pizza Feast too! This class will feature various styles of pizza, dough, and the techniques to go with them.

**\*‘Sweetie Pies Cherry Pies’ SAT, JUL 13 | 9:30 AM \$60** Learn the techniques used for making flakey crust that will win the state fair ribbon. You will learn about cutie pies, crumb pie and how to make lattice too. Take pies home to enjoy.

**‘Taste of Spain’ SAT, JUL 13 | 6:00 PM \$70** Chilled White Almond Gazpacho Clams in Garlic White Wine Sauce/Lamb Meatballs with Vermouth and Manchego Grilled Steak with Patatas Bravas. Surprise tapas to share.

**‘Cook the Cookbook “Plenty”’ THURS, JUL 18 | 6:00 PM \$65** Deep Fried Feta Stuffed Green Olives/Cauliflower Steaks with Zahter/Tomatoes with Wasabi Mascarpone and Toasted Pine Nuts/Torta Pasqualina/Pavlova with Raspberry Coulis

**\*‘Steak Night’ FRI, JUL 19 | 6:00 PM \$70** Ice Cold Shrimp with Bloody Mary Cocktail/Wedge Salad with Yogurt Ranch Dressing/Mini Salted Baked Potatoes with Stilton Sour Cream/Dry Brined Steak with Herb and Garlic Butter/Cherries Jubilee Cheesecake

**\*‘Dreams of Buttery Croissants’ SAT, JUL 20 | 9:30 AM \$55** Techniques and butter philosophy will educate your every culinary need. Great local jams will be served to compliment your tasty morsels. Take home croissants too!

**‘Sunny Mediterranean Kitchen’ SAT, JUL 20 | 6:00 PM \$70** Grilled Leeks with Romesco Sauce/Phyllo Puffs with Lamb & Moroccan Spices/Shrimp & Scallops with Saffron/ Calzone with Olives, Capers and Pine Nuts/Pork Tenderloin Stuffed with Onion Marmalade

**‘Cherry Delight’ WED, JUL 24 | 6:00 PM \$70** Shitake & Wl. Gouda Frittata/Beet, Pickled Cherry and Mesclun Salad/Sweet Noodle Kugel with Dried Cherries/Lamb Chops with Cherry Port Reduction Peach and Cherry Galette with Crumb Topping

**\*‘Asian Inspired Appetizers’ THURS, JUL 25 | 6:00 PM \$65** Fresh Spring Rolls with Nouc Cham/Pork Dumplings with Chile Oil/Fried Wontons with Sweet Chile Sauce Asian Slaw Salad with Tahini Dressing

**\*‘Tapas Night’ FRI, JUL 26 | 6:00 PM \$70** Papas Bravas/Shrimp Al Ajillo/Spanish Spice-Crusted Pork Tenderloin Bites/Steamed Mussels with Chorizo and Garlic Crostini/Cocktail Meatballs in Tomato-Saffron Sauce

**\*‘Campania, Italy Farm to Table Dinner’ SAT, JUL 27 | 9:30 AM \$65** Antipasta Plate Frittata di Pate (Omelet of Potatoes and Onions)/Beef Bracirole (Rolled Beef Steak Stuffed and Served with a Red Wine Tomato Sauce)/Grigliato Contornis (Grilled Vegetables)/Ricotta Sbriciolata (Ricotta Crumb Cake)

**‘Thor Wood Fired Oven Meals’ SAT, JUL 27 | 6:00 PM \$70** Freshly Baked Fire Oven Challah/Roasted Garlic Chevre on Crostini/Fire Roasted Vegetables with Rosemary Honey/Fired Up Yukon Golds Smothered in Chimichurri/Herbed Roasted Chicken Under Brick/Apple Berry Gallette with Cinnamon Ice Cream

**‘Birds of a Feather’ THURS, AUG 1 | 6:00 PM \$65** Kung Pao Drumettes with Honey Chicken Liver Pate/Smoked Duck and Cannalini Bean Salad/Coq au Vin/Chicken Breasts Positano

**‘Small Plate From Around the World’ FRI, AUG 2 | 6:00 PM \$70** Mushroom Arancini/Ramaki with Dried Cherries and Walnut Wontons/Prosciutto and Goat Cheese Timbales/Sweet Potato Shrimp Cakes in Lettuce Wraps/Cappuccino Pots de Creame

**\*‘Summer Picnic with the Little French Bakery’ SAT, AUG 3 | 9:30 AM \$65** Grissini/Mediterranean Pressed Sandwich/Fruit and Vegetable Slaw/Chicken and Rice Salad with Pine Nuts and Lemon/Almond, Elderflower and Lime Travel Cakes

**\*‘Fire Up the Grill’ SAT, AUG 3 | 6:00 PM \$70** Grilled Bacon-Wrapped Scallops Charred Bread with Ricotta and Cherry Salsa/Grilled Fattoush with Halloumi and Eggplant/Soy Basted Pork Chops with Corn and Poblano Salad/Grilled Apricots with Almond Cream and Fregolotta

**\*‘Date Night’ THURS, AUG 8 | 6:00 PM \$70** Crab and Hollandaise Tartines/Kale Caesar Salad/Trout a la Meuniere/Blistered Green Beans and Cherry Tomatoes with Warm Mustard-Tarragon Vinaigrette/Brown Butter-Almond Cake with Brown Bitter-Rum Glaze

**‘Fresh Beginning’ FRI, AUG 9 | 6:00 PM \$70** Polenta Crisps with Avocado Supreme Cream/Shrimp Mojo de Ajo/Ricotta Tart with Fresh Tomato Finish Smoked Eggplant Vol au Vent/Watermelon and Feta Salad with Marinated Olives/Mille Crepe Cake with Raspberry Coulis and St. Germain Cream

**‘Just Say Cheese’ SAT, AUG 10 | 9:30 AM \$65** Wild Rice Salad with Fresh Mozzarella and Blueberries/Mushroom, Bacon and Mozzarella Triangles/Chocolate Fettucini with Mascarpone Sauce/ Shakshuoka with Fresh Mozzarella / Reuben Shells with Mascarpone/Bourban Chocolate Mascarpone Tart. Make Fresh Mozzarella to Take Home.

**‘Italian Fantastico’ SAT, AUG 10 | 6:00 PM \$75** Orzo with Peas and Mint/Roasted Fennel and Carrots/Lamb with Mint, Citrus and Pistacios/Serrano Ham Salad Zabaglione with Fresh Berries and Hazelnut Crocante. Oh La La!

**‘Summer Garden Party’ THURS, AUG 15 | 6:00 PM \$70** Magic Blue Cheese Flan and Handcrafted Crackers/Pear Carpacia Salad with Candied Hazelnuts Pearl Cous Cous with Minted Greens/Sugar and Spice Roasted Salmon Lavender Citrus Pound Cake with Strawberries

**‘Bacon Extravaganza’ FRI, AUG 16 | 6:00 PM \$65** Smoked Duck and White Bean Crostini and Bacon Jam/Bacon Pasta Carbonara/Pilsner Braised Chicken and Kale/Bacon Honey Roasted Vegetables with Rosemary Honey/Bacon Baklava. A Smokin’ Good Time.

**\*‘Basic Baking with Rachel’ SAT, AUG 17 | 9:30 AM \$60** You will leave class with great recipes that can be customized into endless combinations of muffins, scones and cookies. Bake and learn fun, and take home treats.

**\*‘Celebrating the French Quarter’ SAT, AUG 17 | 6:00 PM \$65** Chicken and Andouille Sausage Gumbo/Classic Shrimp and Grits/Bay Leaf Perfect Steamed Rice/Skillet Corn Fritters/Classic Bananas Foster

**‘South of the Border Cha Cha Cha’ THURS, AUG 22 | 6:00 PM \$70** Mole Negro Qaxaqueno/Rajas Con Creama(Roasted Poblano’s with Onion and Cream)/Sonoran Red Rice/Chicken Mole Verde/Orange Mango Triple Sec Layer Cake. Margarita mixology fun!

**\*‘Passport to Thailand’ FRI, AUG 23 | 6:00 PM \$70** Pork and Scallion Pot Stickers/Thai-Curry Butter Halibut Packets/Thai Fried Rice/Sweet and Spicy String Beans/Sticky Coconut Rice “Cake” with Ginger-Orange Flambé

**\*‘Tea Cup and Fresh Blossoms’ SAT, AUG 24 | 9:30 AM \$65** This floral workshop revolves around tea & fittingly you’ll learn the art of mixing perennials, herbs & garden flowers to create this charming petit floral

**\*‘Wood Fired Pizza Extravaganza II’ SAT, AUG 24 | 6:00 PM \$65** Back by popular demand, this pizza class will be thrilling and fun for all. Larry (Thor) Thoreson of Gills Rock Stoneware has created a beautiful wood fired oven on his property, right next door to our cooking school, where we will bake off our pizza. Pizza Feast too! This class will feature various styles of pizza, dough, and the techniques to go with them.

**\*‘Dining in Style’ THURS, AUG 29 | 6:00 PM \$70** Fresh Greens with Roasted Beets, Haricot Verts, and Goat Cheese Croutons/Herb-Rubbed Top Sirloin Steak with Peperonata/Seared Scallops with Brussels Sprouts and Bacon/Pearl Onion Gratin with Parmesan, Savory, and Thyme/Caramelized Banana Split with Espresso Hot Fudge Sauce

**‘Summer Bounty’ FRI, AUG 30 | 6:00 PM \$65** Strawberry Rosemary Lemonade/Avocado Soup with Ancho Cream/Watermelon, Arugula & Pine Nut Salad/Pork Medallions with Mustard Cream Sauce/Polenta with Green Beans, Mushrooms and Leeks/Nectarine and Pecan Cookie Tart

**‘Thrill of the Grill’ SAT, AUG 31 | 6:00 PM \$70** Grilled BBQ Potato Salad with Bacon/Baby Back Ribs with Bourbon Sauce/Char Grilled Corn Salsa Grilled Artichoke and Tomato Panzanella/Curried Marinated Flank Steak on Grilled Pizza

**‘Fall Harvest Bounty’ THURS, SEPT 19 | 6:00 PM \$65** Arugula, Pear & Feta Salad/Potato Latkes with Rosemary and Brown Butter Applesauce/Butternut Squash Latkes with Sage & Pine Nuts/Pork Tenderloin with Apple Jelly Sauce/Cinnamon Ice Cream with Pecan Oat Crumble

**‘Mountains of Mushrooms’ FRI, SEPT 20 | 6:00 PM \$65** Mushroom Bacon Phyllo Triangles/Crispy Grits with Sweet and Sour Beets and Wild Mushrooms Wild Mushrooms and Haricot Verts with Shallot Sauce/Roasted Potato and Mushroom Salad/Pizza with Potato, Onion Marmalade and Mushrooms/Pan Roasted Tenderloin with Mushrooms

**\*‘Brunch Fare Flair’ SAT, SEPT 21 | 9:30 AM \$65** Roasted Strawberry Crepes with Rosé Crème/Chive Farmers Hash/Green Goddess Breakfast Paninis Prosciutto, Leek & Chèvre Quiche/Blood Orange Coffee Cake

**\*‘A Taste of Greece’ SAT, SEPT 21 | 6:00 PM \$70** Split Pea Dip with Onion-Roasted Red Pepper Relish (Fava)/Bitter Greens Salad with Olives and Feta Chicken Souvlaki with Tzatziki/Orzo with Roasted Vegetables/Baklava

**\*‘Wisconsin Fish Fry’ THURS, SEPT 26 | 6:00 PM \$70** Breaded and Pan Fried Door County Whitefish/Authentically Matt’s Coleslaw/Midwest Favorite Tarter Sauce/Kettle Potato Chips/Door County Apple Crisp

**\*‘2019 Fall Vegetables’ FRI, SEPT 27 | 6:00 PM \$70** Roasted Celery and Garlic Soup with Crisp Prosciutto/Grilled Sweet Potato, Pistachio, and Pomegranate Salad Roasted Vegetable and Prosciutto Tart/Orecchiette with Brussels Sprouts, Gorgonzola, and Brown Butter Pecans/Butternut Squash Cake with Spiced Vanilla Icing

**\*‘Sweetie Pies Apple Pie Delight’ SAT, SEPT 28 | 9:30 AM \$60** You will learn about cutie pies, crumb pie and how to make lattice too.You will go home with two pies to enjoy.

**‘From Field to Fork’ SAT, SEPT 28 | 6:00 PM \$70** Crostini with Ricotta & Warm Balsamic Carmel Apples/Risotto with Wild Mushrooms & Hazelnuts/Swiss Chard Souffle with Pumpkin Seeds/Roasted Pork Loin Stuffed with Pancetta/Rosemary Pear Crisp with Pistachio Brittle

**\*‘Mixology and Beverage Collage – A Liquid Workshop’ WED, OCT 2 | 6:00 PM \$60** Learn about the philosophies and techniques behind the bar to create novel drinks. You will learn how to maximize your ingredients, reduce your waste and play with taste, aroma, presentation and mouthfeel to convey your story to the drinker. Delicious small plates too!

*Look for the \* symbol, for classes featuring a visiting chef*

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