

open kitchen

Inspired Culinary Events. Passionately Crafted.

Private Hands-on Cooking Class Menu Options

Menu 1: Global Tapas

Savory Dishes (select 3):

- Alsatian Onion Tartlets with Gruyère and Bacon
- Three-Cheese Risotto Arancini with Spiced Tomato Jam
- Polenta Rounds with Mushroom Jam and Goat Cheese
- Stuffed Mushrooms with Caramelized Onion and Blue Cheese
- Ahi Tuna Tartare with Wasabi Aioli and Sesame
- Mini Crab Cakes with Smoked Paprika Remoulade
- Lamb Meatballs with Roasted Red Pepper Sauce or Tzatziki
- Pork and Chorizo Meatballs with Romesco Sauce
- Pork Belly Carnitas on Yuca Cakes with Tomatillo and Pineapple Salsa
- Vietnamese Fresh Rolls with Rice Vermicelli, Lettuce, and Fresh Herbs with Peanut sauce or Vietnamese Dipping Sauce
 - (Options: Poached Shrimp, 5-Spiced Pork, Lemongrass Beef, Grilled Fish, or Seasonal Vegetables)
- Shrimp Crostini with Walnut Arugula Pesto
- Grilled Shrimp Skewers with Spicy Citrus Remoulade
- Grilled Chicken Chorizo Skewers with Basil Puree
- Grilled Chicken Skewers with Chipotle Peanut Mole
- Pulled Chicken Sliders with Chipotle BBQ Sauce and Pickled Shallots
- Mekong Tamarind-Sriracha Wings
- Beef Satay with Peanut Sauce

A Sweet Finish (select 2)

- Cream Puffs with Chocolate Ganache
- Mini Shortcakes with Fresh Berries and Vanilla Cream
- Mini Seasonal Fruit Crostata
- Mini Citrus Olive Oil Cakes with Cornmeal and Lemon Curd
- Individual Cherry and White Chocolate Bread Pudding
- Mini Pineapple Cupcakes with Cream Cheese Frosting
- Lemon Cream Bars
- Chocolate & Cinnamon Tartlets

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Menu 2: French Bistro

Alsatian Onion Tarts with Gruyère

Coq au Vin (Braised Chicken in Red Wine Sauce with Root Vegetables) OR

Boeuf Bourguignon (Braised Beef in Red Wine with Mushroom and Onions)

Pomme Tarte Tartin (Apple Tart) OR Chocolate Mousse

Menu 3: Spanish Feast

Gambas al Ajillo (Garlic Shrimp)

Roasted Pear Salad with Manchego, Toasted Pepitas and Sherry Vinaigrette

Paella Valencia

Almond Cake

Menu 4: New Mexican Favorites

Green Chile Chicken Stew

Carne Adovada Tacos

Green Chile Calabacitas

Biscochitos

Menu 5: Taste of Thailand

Chicken or Shrimp and Lemon Grass Soup

Thai Red or Green Pork/Beef/Chicken/Shrimp Curry

Spicy Green Papaya Salad

Mango and Sticky Rice

Menu 6: It's All Greek to Me

Spanakopita

Lamb or Salmon Kebabs with Yogurt Sauce

Stuffed Grape Leaves Casserole

Baklava

Menu 7: Moroccan Dinner

Meat Turnovers with Cinnamon

Honey Lamb Stew with Saffron Almond Rice

Moroccan Meskouta Orange Cake

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Menu 8: French Polynesian Culinary Adventure

E'ia Ota or Poisson Cru (Tahitian Ceviche with Coconut Milk)
Mahi with Tahitian Vanilla Sauce and Jasmine Rice
Banana Po'e (Banana Pudding)

Menu 9: Brittany - "La Bretagne" Classic Cuisine

Roasted Clams with Garlic and Parsley Butter
Galette de Blé Noir (Savory Buckwheat Crepes) - Crepes symbolize all that is Brittany, we will customize them with savory fillings such as ham, cheese, leeks, spinach, and mushrooms.
Far Breton (Custard Cake with Cognac-Soaked Dried Prunes)

Menu 10: Crepe Making Party

Spinach, Mushroom, and Goat Cheese Crepes
Chicken, Ham, Mushroom, and Swiss Cheese Crepes
Chocolate, Banana, and Nutella Crepes
Crepes with Apples, Cinnamon, Butter and Powdered Sugar

Menu 11: Vegetarian Farm to Table

Salt-Roasted Beet Salad with Warm Balsamic Vinaigrette
Carrot and Ginger Soup
Grilled Ratatouille Galette
Seasonal Fruit Crostata

Menu 12: Gluten-Free Cooking

Shaved Fennel and Olive Salad
Roasted Red Pepper and Parmesan Polenta
Braised Meatballs with Red Wine Tomato Sauce
Vanilla Bean Panna Cotta and Roasted Seasonal Fruit

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Menu 13: Cooking with Beer

Mixed Green Salad with IPA Vinaigrette and Beer-Battered Crispy Onions
Mashed Sweet Potatoes
Beer-Braised Pork Chop OR Chicken Breast with Mushroom Hash
Chocolate Stout Cupcakes with Cream Cheese Frosting

Menu 14: Adult Cupcakes

Red Velvet Chocolate Port Cupcakes
Dark Chocolate and Chipotle Cupcakes with Candied Orange Peel
Lemon-Macadamia Cupcakes with Rosemary
White Chocolate Cupcakes Topped with Fresh Strawberries and Basil