



Menu can be modified to be made...



vegetarian



gluten free



dairy free

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

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! Japanese gyoza with pork and Napa cabbage and Vietnamese spring rolls with shrimp and vegetables are the perfect accompaniments to our cocktail double-header: your favorite spirits expertly shaken and stirred.



\$135





Class Offerings

Thai Primer

The big three, pad Thai (rice noodles with chicken, egg, and vegetables), Som Tum (green papaya salad), and mango sticky rice, will introduce you to Thai cuisine's enchanting sour, funky, salty, sweet, and spicy approach to cuisine.



\$95

V gf df

Vegan Ramen

Ramen noodles from scratch with a savory, salty, and mildly spiced soup based on miso, sesame and doubanjiang, topped with mushrooms, corn and Soboro tofu, make the boldest bowl of vegan ramen you've ever tasted. Cucumber sunomono and green beans gomaee complete the meal and Taiyaki seal the deal.



\$95

V df

Vegan Tacos

Pay homage to tacos al pastor, make a perfect pot of black beans, craft both corn & flour tortillas from scratch, and put together two of the best green sauces in existence: salsa verde and guacamole. Mexican Chocolate mousse for dessert!



\$95

V gf df



Class Offerings

Updated Italian American Classics

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

\$95

V gf df



Long Ago in France

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

\$135



Southern French Fare

Provençal dishes like Moules Frites, or steamed mussels with fries, salad Niçoise, and lemon sorbet with lavender meringues transport you to the south of France.

\$105

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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 California rolls and season your spicy tuna, you will work together to master balancing Japanese textures and flavors.

\$135

df



Roast Chicken

Perfectly roast-and carve - a whole chicken then prepare all the trimmings: mashed potatoes, gravy, roasted beet salad, green beans with creamy mushroom sauce, and apple crisp a la mode.

\$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, together make a smoky and scrumptious meal!

\$115

df





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

Wedge salad, stuffed mushrooms, roasted broccoli, potatoes au gratin, and the juiciest, most flavorful steak, rounded out by a delectable chocolate mousse, make up the quintessential steakhouse feast.

\$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

Restaurant-Style Indian

Paneer Tikka Masala with soft, savory naan and crispy spiced samosas is the perfect Indian takeout experience made easily at home! Finish up with sweet and tangy mango lassi.

\$105

v df



Taco Party

Homemade corn tortillas, chicken fajitas, pork carnitas, fresh queso, guacamole and pineapple sorbet with coconut sauce for dessert.

\$115

v gf df



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

Pizza dough made easy!

Customize your perfect pizza or calzone with toppings galore and learn the classic Caesar dressing.



\$85

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90s French Bistro

Fried goat cheese salad with arugula, pear and walnut followed by roasted butternut squash ravioli, finished in brown butter with walnuts, shallot and fresh sage is a vegetarian revelation.

The ever popular molten chocolate cake dazzles as dessert.



\$135

Pasta Bianca

With old fashioned gnocchi boards, shape fresh eggless pasta into shells and corkscrews, then make two luxurious and traditional sauces to accompany them. Panzanella is upgraded with a roasted red pepper vinaigrette and dessert is a luscious "panna" cotta.



\$95

V

df

Cocktail Offerings – 8 guest minimum required

Cocktail Class

Bar Expert Whitney leads you through step-by-step cocktail crafting. She'll provide essential knowledge and demonstrate foundational techniques upon which to build. Novice and experts are 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

Dinner & Cocktails!

In this hands-on cocktail class, you'll craft a signature cocktail and pair your creation with a delectable meal by selecting one fresh salad and one entrée from our curated menu.

Salad - Caesar, Seasonal, Wedge or Guacamole.

Entree - Scampi and angel hair pasta, roast chicken and mashed potatoes, pizza and calzones, or tacos al pastor.

Cocktails - Negroni, Old Fashioned, Margarita or Bartender's Choice.



\$150