

# Class Schedule & Menus

Cook alongside our talented chefs to learn how to make Rat's signature dishes at home.

**January 21st - SOLD OUT!**

*young poulet, parsnip puree, sauce ivory, charred broccolini*

**January 28th - SOLD OUT!**

*lobster thermidor, watercress and chicory salad, whole grain mustard vin*

**February 11th - SOLD OUT!**

**Valentine's Day - Prepare the Perfect Meal For Your Loved One**  
*beef wellington, pommes puree, truffle bordelaise*

**February 18th - SOLD OUT!**

*duck confit risotto, chanterelle mushrooms, leeks, pecorino, chives*

**February 25th - SOLD OUT!**

*rack of lamb, pistachio, confit garlic red skin mash, sauce chasseur*

**March 4th - SOLD OUT!**

*whole roasted rainbow trout meunière, endive, dandelion*

**March 11th - SOLD OUT!**

*côte de boeuf, thrice cooked frites, sauce béarnaise, haricot verts almandine*

**March 18th - SOLD OUT!**

*scallops, creme de'echalote, braised cippolini, brussels and apple salad*

\$170/person

Includes Wine Pairing

