



Winter Wednesday Cooking Classes

January 21st - Pasta Making

Make fresh pasta dough in various colors and shapes with three sauces
Dinner with wine pairings to follow (zero-proof pairing available on request)
\$175pp

February 4th - Wine & Cheese/Charcuterie

Build an artisanal board with a pate demo from the chef
Dinner with wine pairings to follow (zero-proof pairing available on request)
\$175pp

February 18th - French New Orleans Cooking

Paella and Gumbo
Education: French vs Creole cooking
Dinner with wine pairings (zero-proof pairing available on request)
\$175pp

March 4th - Poulet

Coq au Vin, Poulet Chasseur, Rotisserie Chicken, Chicken Consomme
Education: various cooking methods including
roasting, stewing, sous vide and fried; brines, marinades, rubs
Dinner with wine pairings (zero-proof pairing available on request)
\$175pp

March 18th - FAMILY CLASS - Pizza & Cupcakes

Pizza dough and cupcake demos
Includes chefs aprons and hats for kids
Includes wine pairings/non-alcoholic beverages
\$125/adult, \$55/kid 10+

All classes include a Rat's apron for each guest and recipe cards