



## **Winter Wednesday Chef Demos**

### **January 28<sup>th</sup> - Lemon Demo Dinner**

Learn how to make limoncello, come back next year for your

Includes cocktail and 3-course meal

*(includes house made limoncello available for pick up at a later date)*

*\$225/Person*

### **February 11<sup>th</sup> - Valentine's Dinner Cooking Demo for 2**

Chocolate-focused menus

Includes 3-course meal and our chocolate rats to take home

*\$225/Person*

### **February 25<sup>th</sup> - Root Vegetable Demo**

Purees, emulsions and planting vegetables

Includes 3-course meal

*\$225/Person*

### **March 11<sup>th</sup> - Sous Vide Cooking Class**

How to cook and serve sous vide meats and vegetables

Includes 3-course meal

*\$225/Person*

### **March 25<sup>th</sup> - Fermentation Cooking Class**

Kimchi, sauerkraut, pickles, sourdough bread, and beer

How to prepare yogurt and miso

Includes Asian-inspired 3 course meal

*\$225/Person*

*Optional wine pairing available at an additional cost*