

MAY COOKING CLASSES



COOKING IN TWOS!



CINCO DE MAYO



FRIDAY MAY 3RD @ 6:30PM

- Red Snapper Ceviche with Fried Plantain Chips & Guacamole
- Green Enchiladas de Pollo with Cilantro Lime Rice
- Corn Elote - Mexican Street Corn
- Baked Cinnamon Churros with Spicy Chocolate Sauce



SPANISH TAPAS

SATURDAY MAY 11TH @ 12:00PM

- Traditional Paella with Shrimp, Chicken and Chorizo Sausage
- Almejas con Chorizo: Spanish Steamed Clams with Chorizo
- Pan con Tomate: Tomato Bread
- Basque Cheesecake with Sangria Berry Compote

VEGAN DINNER PARTY

FRIDAY MAY 24TH @ 6:30PM



- Radicchio & Fennel Salad with Crispy Chickpeas, Orange Segments and Citrus Vinaigrette
- Spring Vegetable and Cashew "Ricotta" Lasagna with Sauteed Garlic Rapini
- Chocolate S'mores Brownie with Torched "Marshmallow"

no substitutions for this menu

\$290.00+tax for two



NIGHT OF WINES: SOUTH OF FRANCE

SATURDAY MAY 25TH @ 6:30PM



Join us for our monthly Night of Wine! Stefanie will guide you through five wines paired with cheese and charcuterie. Learn to make Steak Diane with Potato Gratin and watch a hands-on demo of how to make traditional Ratatouille. Enjoy your creation in our dining room with perfectly paired wines!

- 5 Rhone Valley & South East French Wines
- Selection of cheese & charcuterie to nibble
- Hands on cooking of Steak Diane & Potato Gratin
- Cooking demo of Ratatouille

\$170.00 + tax per person
(does not need to be sold in a couple)

