

Class Menus

(Classes in ***BOLD** are the MOST POPULAR choices)

Menu Choices Available for Private Events and Teams

Cajun Cooking: *Blackened Catfish with Creole Sauce and Greens, Chicken and Sausage Gumbo, Old Fashioned Cajun Cake*

Cast Iron Cooking: *Mac and Cheese with Onion Soubise, Charred Broccolini, Seared Steak with Red Wine Reduction, Berry Galette with Chantilly Cream*

Southern French:** ***Salade Aveyronnaise, Gruyere-Chive Gougeres, Chicken Provençal, Strawberry Almond Tart

Classic French: *Salad Niçoise, Sweet Potato Aligot, Julia Child's Chicken with Mushroom Cream Sauce, Tart Tatin with Chantilly Cream*

Fancy French:** ***Pear and Frisée salad with Brie and raspberry vinaigrette, Potatoes Dauphinois, Seared Steak with Red Wine Reduction, Pear Tart Tatin with Chantilly Cream

Italian Cooking:** ***Homemade Spinach Fettuccini with Cherry Tomato Sauce, Orange and Fennel Salad, Pistachio Gelato

Southern Italian Cooking:** ***Arugula and Citrus Salad with Candied Pistachios and Campari Vinaigrette, Mussels with White Wine-Butter Sauce, Basil-Garlic Fettuccini with Bolognese Sauce, Chocolate-Hazelnut Gelato

Indian Cooking: *Green Beans and Chickpea Poriyal, Classic Butter Chicken (vegetarian option: substitute chickpeas), Simply Spiced Basmati Rice, Mango Panna Cotta*

Japanese Cooking: *Okonomiyaki, Soba Noodle Salad, Dashi Braised Chicken with Root Vegetables, Brown Sugar-Miso Ice Cream with Togoroshi Tuille*

Korean Cooking: *Kimchi, Beef Bimbimbap, Fried Tofu with Pajeon Sauce, Hotteok (Korean Sweet Pancakes)*

Mexican – Contemporary: *Chili Colorado with Flour Tortillas, Mussels with Chorizo, Churro Cake with Spiced Chocolate Sauce*

Middle Eastern Cooking: *Muhammara with Homemade Naan Bread, Ras el Hanout, Yogurt, and Lime Grilled Chicken, Roasted Vegetables with Tahini Sauce and Feta, Baklava*

Homemade Pasta & Sauces:** ***Kale Salad with Currants and Parmesan, Gnocchi with Cherry Tomato Sauce, Ricotta Ravioli with Mushroom-asparagus Cream Sauce, Chocolate Sorbet

Power Foods: *Farro Pilaf with Mushrooms and Spinach, Kale and Avocado Salad, Seared Salmon with Ginger Beurre Blanc, Blueberry-Greek Yogurt Cake with Flax seeds*

Seared Meats & Sauces:** ***Seared Shrimp with Miso Butter and Snap Peas, Root Vegetable au Gratin, Seared Steak with Red Wine Reduction, Roasted Berries with Honey-Lavender Ice Cream and Toasted Almond Crumble

***Sushi:** *Miso Soup, Inside Out California Roll, Philly Roll (smoked salmon and cream cheese), Brown Sugar Ice Cream with Togaroshi Tuille*

Spanish Tapas: *Phyllo Wrapped Manchego with Roasted Balsamic Grapes, Gambas al Ajillo (Spanish Garlic Shrimp), Catalan Coca (Spanish Pizza), Tarta de Santiago (almond cake)*

***Thai Cooking:** *Mussels with Carrot Tom Kha, Spicy Thai Mangoes, Thai Beef-Noodle Salad, Coconut-Lime Sorbet*

Vegan Favorites: *Beet Carpaccio, Masala Dosas, Roasted Cauliflower with Zaatar and Tahini Sauce, Pecan-Date Truffles with Saffron Salt*