

open kitchen

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María's Surprise Birthday Cooking Party

Sunday, June 26, 2011 ~~20~~ 4:00 pm to 8:00 pm

Reception: 4:00 pm to 4:45 pm

Heirloom Tomato and Onion Tart with Fresh Summer Basil

Interactive Cooking: 4:45 pm to 6:30 pm

Adult Cooking Demonstration Menu

Yukon Gold Gnocchi with Roasted Garlic, Grilled Summer Asparagus, Heirloom Tomatoes, Basil Purée



Grilled Seasonal Wild-Caught White Fish with Scallop Nage served with Tomato Fennel Ragout



Arugula, Frisée Baby Green Salad with Parmigiano-Reggiano Balsamic Vinegar



Tangy Lemon Tartlettes with Berries and Small Pavlova "Birthday Cake"

Children Cooking Menu: Pizza Cooking Party!

Individual Pizzas



Fruit Kabobs and Chocolate or Yogurt Sauce



Galore of Cupcakes

Enjoying the Feast: 6:45 pm

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Guest Testimonial

Hue-Chan,

Open Kitchen was the ideal spot for my wife's surprise birthday party.

The team made a great event that was seamless for both adults and their kids, with hands-on cooking for all. They were very open to my ideas and vision, and pulled together a custom menu and wine list based on focused discussions and tastings. Food places can often be pretentious, and feel condescending — this was the opposite, with enthusiastic staff eager to share their craft and learn from their customers.

I even shared a grilled fennel trick, and the chef made it with me on the spot.

The best food is a celebration, and leverages simple, incredibly fresh ingredients and care for detail. If you're looking for somewhere warm and flexible to have a memorable event, I can't recommend Open Kitchen highly enough.

Marc

