

open kitchen

Eat • Cook • Entertain

Create your own class!

Category	Class Title	Description	Sample Menu	Price/person
Basics	Chicken 101	Learn the fundamentals of how to cook with this basic bird and elevate everyday flavors.	Perfect Roast Chicken, Buffalo Chicken Wings, Chicken Stock	\$89
Basics	Roasting 101	Learn the basics of roasting in your oven, on the grill, and more!	Roasted pork loin stuffed w/ apricots & shallots, roasted potatoes w/ onions & rosemary	\$89
Basics	Roasting 102	Brush up on your basic roasting skills and beyond.	Prosciutto, sage & fontina stuffed roasted chicken, basil roasted stone fruit w/ vanilla ice cream	\$89
Basics	Art of Sautéing, Part 1	Master the most widely used and one of the most important techniques in cooking.	Seared sea scallops, pan-seared hanger steak, caramelized pears	\$89
Basics	Art of Sautéing, Part 2	Brush up on your basic sautéing skills and beyond.	Flank steak w/ southwestern spinach & tomatillo salsa, sautéed berries w/ jack cake	\$89
Basics	Knife Skills	The most fundamental of skills in the kitchen begins with knife skills. Learn knife handling, safety, care, and a diversity of cuts that will perfect your meals.	We are happy to work w/ you to customize this menu!	\$89
Basics	Advanced Knife Skills	Brush up on your basics and go beyond with rondelle and tourne cuts along with de-boning whole fish.	We are happy to work w/ you to customize this menu!	\$89
Basics	Spices, Rubs, & Marinades	Get a behind-the-scenes look at how Open Kitchen uses spices, rubs, and marinades to enhance chicken, beef, and veggie dishes!	Lemon & caper marinated grilled chicken, grilled crooked neck squash and zucchini	\$89
Basics	Mother Sauces	Enhance the flavor of your dishes as you learn to increase your culinary repertoire with mother sauces and more.	Hollandaise, beurre blanc, tomato, and béchamel	\$89
International	Caribbean Escape	Get transported to the Caribbean islands for a night of seafood, tropical fruit and bright, bold flavors.	Shrimp, mango & papaya salad, jerk chicken, black bean salad	\$89
International	French/Belgian Bistro	Share favorite Belgian recipes that combine the elegance of French cooking with the rustic charm of Dutch and German cuisine.	Moules frites, creamy cauliflower puree, tarte tartin	\$89
International	Global Tapas	Take your next dinner party guests on a trip around the world with these global tapas!	Pan seared tuna w/ sesame wontons, smoked salmon w/ orange zest & grilled corn cakes	\$89

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International	Indian Street Food	Take a journey through India and learn about popular dishes as well as their health benefits.	Chaat salad, aloo tiki, seasonal pakora, mango lassi, masala chai	\$89
International	It's All Greek to Me	Travel to the Mediterranean in our kitchen and learn how to prepare fabulous dishes just like the small taverns in Greece.	Spanakopita, lamb kebabs w/ yogurt sauce, baklava	\$89
International	Italian Farmhouse	This dinner is inspired by the cuisine of the Emilia Romagna region of Italy. Home to prosciutto, balsamic vinegar, and more, this region's food is rich and delicious.	Tortellini in Brodo, pollo al forno con aceto balsamico, cavolo con aglio	\$89
International	Kick Start to Korean	Discover the flavors of Korean's traditional comfort food.	Mandoo (Korean dumplings), chap che (Korean noodles), bulgogi beef	\$89
International	Mexican Fiesta	Celebrate the flavors of Mexico with this south of the border inspired menu.	Seared citrus adobe shrimp, roasted corn w/ chili lime butter, homemade tortillas, churros	\$89
International	North Italian Cuisine	Expand your Italian cooking repertoire by learning how to make the perfect polenta and creamy risottos, dishes that can be a meal themselves or as a tantalizing side.	Risotto w/ pancetta & asparagus, three-cheese polenta w/ sautéed wild mushroom	\$89
International	Oodles of Asian Noodles	Wide or skinny, stir-fry or in soup, noodles are crowd pleasers and symbolize longevity in Asian culture. Discover how to turn this versatile ingredient into a variety of dishes.	Chick pad thai, japchae (Korean cellophane noodles), Japanese miso udon noodle soup w/ prawns	\$89
International	Paella Party	Get to know this famous rice dish from the region of Valencia in eastern Spain and its diversity of flavors.	Gambas al ajillos, paella valencia, roasted pear, manchego, & toasted walnuts	\$89
International	Peruvian Paradise	Experience bright and bold flavors from this Peruvian-inspired menu.	Shellfish ceviche w/ cilantro lime, shrimp bisque, marinated steak w/ fries	\$89
International	Sushi 101	Learn the ingredients and tools you need to roll that perfect sushi.	California Maki, Cucumber Maki, Nigiri, Anago, Ebi, Maguro, Sake	\$89
Seasonal	Comforting Soups & Stews	Warm up this winter with comforting soups and stews from Open Kitchen!	Classic Tomato Soup, Potato Leek Soup, Corn & Crayfish Chowder, Lamb & Chocolate Soup	\$89
Seasonal	Sautéing with the Season	Perfect and master the most widely technique in cooking. Learn the tricks of the trade to create a fabulous seasonal winter meal based entirely on sautéing.	Seared Scallops w/ Savory Pumpkn Risotto & Cranberry Gastrique, Sauteed Greens, Chocolate Hazelnut Crepes	\$89
Seasonal	Summer Sautéing	Perfect and master the most widely technique in cooking. Learn the tricks of the trade to create a fabulous seasonal summer meal based entirely on sautéing.	Seared Scallops w/ Grits & Sweet Pepper Sauce, Flank Steak w/ Southwestern Spinach & Tomatillo Salsa	\$89

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Category	Class Title	Description	Sample Menu	Price/person
Special Occasion	Date Night	Grab some couples, and turn up the heat in your kitchen Impress your dates with this mouth-watering meal.	Puree of Forest Mushroom, Prosciutto-wrapped pork tenderloin & sweet potato mash	\$89
Special Occasion	Gourmet Backyard BBQ	Take an upscale twist on classic BBQ flavors.	Marinated Artichoke & red pepper dip, grilled chicken roulade, roasted corn w/ smoky blue cheese butter	\$89
Special Occasion	Mardi Gras	Fat Tuesday is a time of indulgence and great food with this New Orleans-style Mardi Gras dinner. Laissez les bontemps rouler!	Fried oysters, jambalaya, white chocolate & cherry bread pudding	\$89
Special Occasion	Mother's Day	Give Mom what she really wants: a scrumptious meal prepared especially for her!	Crab cake w/ poached egg & spiced hollandaise, grilled leek & mushroom gruyere tart	\$89, additional child \$25
Specialty	"Resolutionize" Your Cooking	Join us in the kitchen where you'll learn the healthy spin on classic dishes and keep that healthy eating resolution!	Lemon artichoke dip, crispy chicken w/ cauliflower mash, avocado brownies	\$89
Specialty	Aphrodisiacs	Learn how these dishes will entice your sense in unexpected ways.	Oysters Rockefeller, asparagus & fennel ragout grilled pineapple & banana w/ vanilla ice cream	\$89
Specialty	Cooking with Beer	Beer is ideal not only for drink consumption, but a flavorful ingredient that enhances many dishes.	Beer & cheese soup, cherry beer chicken w/ cauliflower puree, Guinness cupcakes	\$89
Specialty	Eat, Cook, Love	Cooking with your partner is quite romantic indeed! Celebrate a special day with a delicious love-inspired cooking class.	Oven baked brie, filet mignon, lemon-rosemary fingerling potatoes	\$140/couple
Specialty	Gulf Coast Cuisine	Travel down south and create Cajun and Southern inspired dishes that showcase fresh seafood and unique flavors of the Gulf Coast!	Pan-fried fish w/ cole slaw and cheese grits, shrimp & okra w/ tomatoes	\$89
Specialty	Mushroom Foraging	Join our local mushroom for an in-depth look at foraging and cooking a variety of mushrooms.	Shiitake mushroom soup w/ truffle oil, beef tenderloin w/ moral mushroom sauce, oyster mushroom flatbread w/ duck sausage	\$89
Specialty	Some Like It Hot	Heat up your kitchen with this heat-inspired class that will excite and stimulate your palate!	Chorizo jalapeno poppers, spicy Thai chicken & coconut soup	\$89
Specialty	Southern Brunch	Get a taste of Southern Hospitality as you learn how to create traditional dishes like Shrimp & Grits and beignets.	Beignets, eggs Sardou, shrimp & grits, banana whiskey bread pudding	\$89

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Category	Class Title	Description	Sample Menu	Price/person
Specialty	Gastropub Favorites	Join our culinary instructor for a cold beer and hearty fare inspired by English and Irish pubs.	Beignets, Eggs Sardou, Shrimp & Grits, Banana Whiskey Bread Budding	\$89
Specialty	Steakhouse Feast	Learn restaurant secrets to grilling the perfect steak and creating classic steakhouse flavors!	Grilled petite angus filet, creamed spinach porcini potato gratin	\$89
Teen	Crazy for Cupcakes	Teens will learn the appropriate measurements of ingredients, oven temperatures, and timing to create the perfect cupcake.	Traditional vanilla, Belgian chocolate cupcakes, vanilla & chocolate buttercream frosting	\$69
Teen	Italian Table	Teens will learn simple yet flavorful, traditional Italian dishes.	Balsamic roast chicken, pea & wild mushroom risotto, tiramisu	\$69
Teen	Tortilla Party	Teens will perfect the art of snacking with making tortillas and chips from scratch along with delicious dips.	7 layer bean dip w/ freshly made tortilla chips, chicken fajitas, cinnamon tortilla crisps	\$69
Teen	The Basics	Teens will learn basic culinary techniques to build the foundation of their culinary skills!	Herb Roasted Chicken, Creamy Mashed Potatoes, Chocolate Chip Cookies	\$69
Baking	Cakes 101	Become your own Cake Boss with our Cakes 101 class!	Chocolate mousse cake, red velvet cake (We are happy to work w/ you to customize this menu!)	\$89
Baking	Pies 101	Learn the basics of pie making from creating your own filling and crust at just the right baking temperature.	Classic apple pie, blueberry pie, savory pies (We are happy to work w/ you to customize this menu!)	\$89
Baking	Breads 101	Perfect the art of bread making in our Breads 101 class.	Sourdough, whole wheat loaf, biscuits (We are happy to work w/ you to customize this menu!)	\$89