

open kitchen

Eat • Cook • Entertain

| Category | Class Title | Description | Sample Menu | Price/person |
|-------------------------------|---------------------------|---|--|--------------|
| Create your own class! | | | | |
| Basics | Chicken 101 | Learn the fundamentals of how to cook with this basic bird and elevate everyday flavors. | Perfect Roast Chicken, Braised Chicken Legs with Bacon and Tomato, Buffalo Chicken Wings, Simple Chicken Stir Fry, Easy 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, Dry Rubbed Beef Tenderloin, grilled crooked neck squash and zucchini, Grilled Caesar Salad, Grilled Pineapple Dessert | \$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 |
| Traveling Foodie | 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 |
| Traveling Foodie | 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, Cherry Beer Chicken, creamy cauliflower puree, tarte tartin | \$89 |

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| Traveling Foodie | 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, Curry Lamb Meatballs, Chicken Chorizo Skewers, Chocolate Hazelnut Tarlettes | \$89 |
| Traveling Foodie | 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 |
| Traveling Foodie | 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. | Hummus & Pita, Spanakopita, lamb kebabs w/ yogurt sauce, baklava | \$89 |
| Traveling Foodie | 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 |
| Traveling Foodie | Kick Start to Korean | Discover the flavors of Korean's traditional comfort food. | Mandoo (Korean dumplings), chap che (Korean noodles), bulgogi beef | \$89 |
| Traveling Foodie | 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 |
| Traveling Foodie | 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 with Pancetta and Asparagus, Risotto with Gorgonzola Dolce and Spinach, Three-Cheese Polenta with Sautéed Wild Mushrooms, Polenta "Lasagna" with Zucchini and Pesto | \$89 |
| Traveling Foodie | Risotto 101 | Have you ever wondered how restaurants get their risotto to be so creamy and delicious? Our Open Kitchen Chef Instructor will teach you how to perfect this seemingly complicated dish. | *Mushroom Risotto *Roasted Beet Risotto *Grilled Vegetable Risotto | \$89 |
| Traveling Foodie | 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 |
| Traveling | 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 |
| Traveling Foodie | Handmade Pasta | Master the authentic method of pasta creation in this class. You'll work with flour, eggs and other ingredients to | *Fettuccine Alfredo *Farfalle with Tomato Gorgonzola Sauce | \$89 |

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| | | create three styles of pasta with different sauces. | *Cheese and Herb Ravioli with Pesto | |
| Traveling Foodie | Peruvian Paradise | Experience bright and bold flavors from this Peruvian-inspired menu. | Shellfish ceviche w/ cilantro lime, shrimp bisque, marinated steak w/ fries | \$89 |
| Traveling Foodie | 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 |
| 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 | Healthy & Delicious | Learn how to prepare low fat and low calorie dishes that are good for you and taste great!!! | Parsley and Shallots Soup, Cauliflower Soup, Mexican Style Lettuce Fish Tacos with Tomatillo Sauce, Chicken Breast Mediterranean Style | \$89 |
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| Specialty | Intro to Crepe Making | Making crepes is fun and simple! But what do you do with them when you're done? All too many times, we just place some jelly on them, roll them up, and call it a day. Crepes can do so much more, and this class will not only teach you how to make crepes – but how to use them as well! | Ratatouille Stuffed Crepes, Smoked Salmon Asparagus Crepe Torte, Sweet Nutella Strawberry Crepe Souffles | \$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 | Gourmet Pizzas | Your local pizza joint can't compare to these gourmet pizzas! | Pesto, Caramelized Onions & Sausage Pizza; Southwest Chicken Pizza; Roasted Veggie Pizza | \$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 |
| Specialty | Gastropub Favorites | Join our culinary instructor for a cold beer and hearty fare inspired by English and Irish pubs. | Shepard's Pie, English Fish & Chips, Irish Whiskey Caramel Raisin Bread Pudding | \$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 |

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| | | | Chocolate Decadence Torte | |
| Specialty | Soufflés 101 | Often thought of as the pinnacle of cooking, a great soufflé is delicate, delectable and delicious. This class will teach you how to make soufflés like a pro, and will dispell some of the myths about soufflés as well. | Salmon Soufflé, Cauliflower Almond Soufflé, Chocolate Soufflé with Sweet bourbon sauce | \$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 |
| Teen | Stocks & Soups | Teens, advance your cooking skills by learning a whole selection of soups by first making a good stock! The French refer to stocks as FONDs which stands for foundation. A solid foundation will allow you to build a rich and exciting home for all the recipes you create in the future. | Chicken Stock for any Soup, Cream of Mushroom Soup, Silky Cauliflower Soup, Barley Risotto with Beans and Greens | \$69 |
| Teen/Kids | Healthy Kitchen, Healthy Kids | Most children are not interested in "learning", but gaining this culinary knowledge doesn't have to be a chore! At Open Kitchen, we bring excitement to the experience! We will walk your children through the basics of shopping, cooking and eating healthy all while maintaining flavor and fun! | Homemade Guacamole, Quesadillas with Sweet Peppers, Berry Orange Sorbet | \$59 |
| 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 |

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| Baking | Breads 101 | Perfect the art of bread making in our Breads 101 class. | Sourdough, whole wheat loaf, biscuits <i>(We are happy to work w/ you to customize this menu!)</i> | \$89 |
| Baking | Sweet & Savory Tarts | Learn the tricks for a no-fail pastry dough (both sweet and savory) which you can freeze and use on any occasion. | <u>Savory:</u> Caramelized Onion Tart, Quiche Lorraine, Tart Provencal <u>Sweet:</u> Tarte Tartin, Chocolate Tart | \$89 |
| Cooking Essentials | College Bound | In college? Don't really know how to cook? Get ready to impress your friends with this delicious meal made simple for college bound young adults. | Spinach & Artichoke Dip, Beer Braised Sausage & Potatoes, Microwave Chocolate Mug Cake | \$89 |
| Cooking Essentials | Newlyweds/ Couples | Couples who cook together stay together. Learn how to prepare a gourmet meal for each other and watch love bloom. | French Onion Soup, Steak Au Poive with Pomme Puree, Chocolate Mousse | \$89 |
| Cooking Essentials | New Parents | Just had a baby and don't have much time to cook? Our chefs will show you the tricks to a quick and tasty meal. | Chicken Satay with Thai Peanut Sauce, Quick Bolognese, Fruit Turnovers | \$89 |
| Cooking Essentials | Bachelors/ Bachelorettes | Are you single but have trouble cooking just for yourself? Learn how to portion and cook the foods you love without sacrificing your budget, your time and maximizing flavor. | Bruschetta, Seared Steak with Quick Pan Sauce & Oven Fries, Grilled Peaches & Pineapple with Whipped Cream | \$89 |
| Healthy Cooking | Provence | The food of Provence is a departure from the typically cream-based sauces and fattening pates that so many of us associate with fine French cooking. Rather, the food of Provence is light, full of natural seasonal ingredients, and uses healthy vegetable oils instead of excessive cream and butter. | Roasted Tomatoes with Herbes de Provence; Sautéed Shrimp with Garlic, Tomato and Parsley; Salad Niçoise; Provençal Apple & Walnut Pie | \$89 |
| Healthy Cooking | Tuscany | Tuscany is the most popular region of Italy to visit, and there's a reason people come home from here with stories of how great the food is. The food is based upon three principles: local, seasonal, simple. | Tuscan White Bean and Tuna Salad with White Balsamic Vinegar; Ribollita Soup with Fresh Greens; Roast Pork with Lemon and Rosemary; Granite with Fresh Seasonal Berries | \$89 |
| Healthy Cooking | Greek Islands | With all the fresh food from the sea and the abundant use of olives and olive oils, the food of Greece easily lends | Roasted Garlic Hummus; Salt-baked Lavraki (Branzino) with Lemon and | \$89 |

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| | | itself to healthy eating. The Greek diet is based around a variety of colorful and flavorful foods that are high in nutrients and low in animal fats. | Thyme; Traditional Greek Salad; Stewed Figs and Apricots with Honey Yogurt | |
| Healthy Cooking | Southeast Asia | Southeast Asia comprises the wonderful cuisines of Vietnam, Thailand, Malaysia, Indonesia and many more. By combining fresh vegetables, legumes and grains together with robust sweet, salty and spicy flavors, the food of Southeast Asia has a character all its own. And to make it healthy, as well as quickly, is not only easy, but can be done without sacrificing any flavor at all! | Thai Shrimp and Vegetable Skewers; Vietnamese Rice Paper Rolls with Nuoc Cham Dipping Sauce; Lemongrass Chicken with Bean Thread Noodles; Mango with Lime Syrup and Toasted Coconut | \$89 |
| Healthy Cooking | Napa | When the California Cuisine movement came onto the scene in the 1960's, it was a revelation for American cuisine. Use what's local, what's in season, and only use the best-quality ingredients. The result was a cuisine that leant itself to be paired with the great wines of the Napa valley when they came on the international scene in the 1970's. The result is a globally-recognized cuisine style that lends itself easily to healthy eating, and is best enjoyed with a glass of fine wine. | Grilled Asparagus with Balsamic Vinaigrette; Seasonal Hot and Cold Soup Selection; Roasted Orange-Herb Chicken; Lemon Sorbet with Fresh Grapes and Rosemary Syrup | \$89 |
| Healthy Cooking | Latin America | So much of the food of this region is prepared in methods that are wonderfully healthy, and the flavors are out of this world. This class will break you free of the usual "Taco Stand" mentality that is associated with Latin food, and show you a world of healthy eating just south of the border. | Grilled Fish Tacos; Pork Carnitas; Shredded Turkey and Bean Burritos; Papaya-Lime Sorbet | \$89 |
| Healthy Cooking | Caribbean | From the islands where so often the fish of the day is "whatever was biting today" comes an easy way to make healthy and delicious meals. Relaxing in your hammock with these fine dishes is a wonderful way to take yourself to the islands and enjoy a special meal that satisfies your palette and is healthy for your body. | Caribbean Stewed Lentils; Caribbean Ceviche with Avocado Salsa; Spicy Pineapple Salad; Mango-Ginger Smoothies | \$89 |

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