

# MARCH 2020 COOKING CLASSES

## VIVA TEQUILA

Tuesday, March 3rd | 5:30pm

\$80/person | Chef Robyn

**MENU:**

- Tableside Guacamole
- Chicken Mole
- Spiced Black Beans
- Mexican Chocolate Sauce with Ice Cream
- Tequila Tasting Flight\*

## WHISKEY LOVERS

Thursday, March 5th | 5:30pm

\$80/person | Chef Robyn

**MENU:**

- Goat Cheese and Honey Crostini
- Filet Mignon with Whiskey Cream Sauce
- Garlic & Rosemary Whipped Potatoes
- Whiskey Bread Pudding
- Whiskey Tasting Flight\*

## INDIAN KITCHEN WITH ZIPLINE BEER TASTING

Monday, March 9th | 5:30pm

\$70/person | Chef Robyn

**MENU:**

- Homemade Stuffed Naan
- Cilantro Mint Chutney
- Chicken Tikka Masala
- Spiced Basmati Rice
- Zipline Beer Tasting Flight\*

## LA CUCINA ITALIANA

Wednesday, March 11th | 5:30pm

\$65/person | Chef Robyn

**MENU:**

- Bruschetta
- Homemade Orecchiette
- Sausage & Cherry Tomato Sauce
- Balsamic Roasted Asparagus
- Chocolate Espresso Fondue

## WINE & DINE

Friday, March 13th | 5:30pm

\$75/person | Chef Robyn

**MENU:**

- Roquefort Pear Salad with Candied Pecans
- Mussels with White Wine Sauce
- Garlic Bread with Fresh Herbs
- Raspberry Creme Brûlée
- Wine Tasting Flight\*

## IRISH WHISKEY LOVERS

Tuesday, March 17th | 5:30pm

\$80/person | Chef Robyn

**MENU:**

- Irish Soda Bread
- Filet Mignon with Irish Whiskey Cream Sauce
- Irish Whiskey Glazed Carrots
- Guinness Stout Milkshake
- Irish Whiskey Tasting Flight\*

COOKING CLASSES LAST 2-3 HOURS. Minimum of 4 requirement for classes to be held.

\*Contact Art & Soul 48 hours prior to class if you would like a non-alcoholic soda or iced tea substituted for this beverage.  
No other substitutions provided.

# MARCH 2020 COOKING CLASSES

## A NIGHT IN ITALY

Wednesday, March 18th | 5:30pm

\$65/person | Chef Robyn

**MENU:**

- Traditional Caesar Salad
- Ricotta Gnocchi with Pomodoro Sauce
- Parmesan Roasted Asparagus
- Sweet Mascarpone with Fresh Berries

## JAMAICAN COOKING

Tuesday, March 24th | 5:30pm

\$75/person | Chef Robyn

**MENU:**

- Jamaican Jerk Chicken Wings
- Shrimp & Andouille Jambalaya
- Jalapeño Cheddar Cornbread
- Bananas Foster
- Old Jamaican Cocktail\*

## FRENCH CUISINE

Wednesday, March 25th | 5:30pm

\$65/person | Chef Robyn

**MENU:**

- Fromage Fort with Crostini
- Steak Au Poirve
- Pommes Duchesse
- Crêpes with Berries

## WINE & DINE

Friday, March 27th | 5:30pm

\$75/person | Chef Robyn

**MENU:**

- Wedge Salad
- Crab Cakes with Old Bay Aioli
- Roasted Fingerling Potatoes with Lemon Aioli
- Lemon Crème Brûlée
- Wine Tasting Flight\*

## STOVETOP SOUPS

Monday, March 30th | 5:30pm

\$55/person | Chef Robyn

**MENU:**

- Sweet Pea & Basil Soup
- Ribollita (Tuscan White Bean Soup)
- French Potato & Leek Soup
- Berry Galette Dessert

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