



## THE ART OF COOKING

**SIMPLE SKILLS AND CULINARY TECHNIQUES – INTIMATE INTERACTIVE CLASSES WITH TASTES:**

### **Celebrating Crab! with Chef Kelsie Kerr**

**Friday 1/8 6:00 pm – 9:00 pm**

The winter months bring one of our local treasures into season: Dungeness crab! Jayne will show you how to cook, clean and create a few simple recipes and sauces to get the best out of our delicious crab. Come and join the party!

- Cracked Dungeness Crab with Aioli
- Dungeness Crab, Meyer lemon and Endive Salad
- Roasted Crab with Spicy Marash Pepper Butter
- Fresh Crab Cakes with Homemade Tartar Sauce

**\$90 per person**

### **Steaks for Dinner with Chef Jayne Reichert**

**Friday 1/29 6:00 pm – 8:30 pm** *Back by popular demand!*

We Americans have a love affair with steak. We like them grilled, broiled, pan seared, with sauce or without. Come learn about a variety of cuts to choose from, as well as grain-finished versus grass-fed and share in the delight of slicing into a perfectly prepared steak.

- New York Steak roasted in a Salt Crust
- Pan Seared Filet of Bison au Poivre
- Grilled Grass-fed Ribeye with Anchovy Butter
- Classic Harry's Bar Carpaccio

**\$85 per person**

### **Artisan Cheese Tasting & Fondue Party with Chef Kelsie Kerr**

**Saturday 1/23 6:00 pm – 8:30 pm**

Come taste a selection of cheeses chosen from a multitude of incredible artisan and farmstead producers from across the nation. Kelsie Kerr will lead you through the process of identifying cheese, tasting cheese, and composing a cheese plate. The tasting includes an interesting selection of wines to complement the cheeses. We will finish off the evening with a fondue party.

- Cheese tasting, wine and classic cheese fondue

**\$70 per person**



## DEMONSTRATION CLASSES:

### **Health and Well Being: Culinary Rx with Rebecca Katz**

**Wednesday 1/13 6:00 pm – 8:30 pm**

A culinary pharmacy? Yes! Rebecca Katz, nationally acclaimed nutritionist and chef, will share a wealth of information and recipes to help you plan your menus and next steps for creating beautiful and delicious meals that are full of healthy ingredients to boost your immune system, detoxify and inspire you in the kitchen. As Rebecca likes to say: "great taste and nutrition can sit at the same table!"

- Magic Mineral Broth
- Bella's Carrot Orange Fennel Soup with Cashew Cream
- Triple – Citrus Ginger Black Cod with Moroccan Pesto, Quinoa Pilaf, and Emerald Greens
- Wendy's Date Nut Truffles and Commonweal's Most Nourishing Tea

**\$70 per person**



### **Insalata's Mediterranean Table with Chef Heidi Krahling**

**Wednesday 1/27 6:00 pm – 8:30 pm**

Heidi, chef and owner of the popular restaurants Insalatas and Marinitas has a new cookbook! Come share in some of her favorite recipes that celebrate her love of rustic Mediterranean cuisine. Heidi's cooking is full-flavored, easy to make and perfect for any meal from casual to sophisticated.

*Please check [www.cavallopoint.com/cooking\\_school.php](http://www.cavallopoint.com/cooking_school.php) for the menu.*

**\$70 per person**



## HANDS-ON CLASSES WITH DINNER AND WINE:

### **In My Kitchen: Paella Class with The Spanish Table**

**Saturday 1/16 4:30 pm – 8:30 pm**

Andy and Tanya, chefs and owners of the Spanish Table, met in culinary school and discovered a mutual fondness for all things Spanish. After graduating, they embarked on a culinary adventure cooking their way through the regions of Spain with a grand finale at the 3-star Michelin restaurant Arzak. Today, their culinary prowess and mutual love of Spain is channeled through their two stores in Berkley and Mill Valley. Join Andy and Tanya in a hands-on Paella and Tapas cooking experience.

- Menu to feature a selection of tapas, and two paellas.

**\$135 per person**

### **Cooking From the Farmers' Market with Chef Jayne Reichert**

**Saturday 1/30 5:00 pm – 9:00 pm**

Come cook a seasonal feast with produce grown within miles of Cavallo Point fresh from local farmers. Prepare and learn about local Bay Area ocean-fresh fish and sustainably raised meats. After all the cooking is done, sit down and enjoy the meal you have created with wines to match.

- Parsnip Soup with Hazelnut Sage Pesto
- Duck cooked two ways: Seared Breast and braised legs with a salad of farro, sautéed sweet potatoes pancetta, parsley and arugula
- Meyer Lemon Cake with Cream

**\$125 per person**



**Receive a Special Rate on Overnight Accommodations**  
when you enroll in a cooking class. Reserve now, call 1-888-651-2003