

PRIVATE COOKING CLASSES WITH CHEF JOHN ASH

The Mushroom Class (minimum 20 – maximum 36)

Class offered throughout the year

- Wild Mushroom Pate
- Wild Mushrooms baked in Parchment
- Mushroom Ginger Soup with Roasted Garlic Custards
- Mu-Shu Mushrooms in lettuce wraps
- Individual Apple Crisps with Candy Cap Mushroom Custard Sauce

Price: \$125

Contemporary (and Sustainable) Seafoods (minimum 20 – maximum 36)

Class offered throughout the year

- New World Shrimp Cocktail
- Green Pea Soup with Dungeness Crab
- Fried Rainbow Trout Agrodolce
- Slow Roasted Wild Salmon with Red Wine Sauce

Price: \$125

Spanish Flavors Class (minimum 20 – maximum 36)

Class offered throughout the year

- 3 Tapas:
 - Goat Cheese Stuffed Piquillo Peppers
 - Tuna Stuffed Eggs with *Boquerones*
 - Manchego with Quince Paste
- Fried Artichokes and Onions in a Chickpea Crust with Romesco
- Grilled Shrimp with Sangrita
- Orange, Almond and Date Salad
- Braised Rabbit with Pasta Rags

Price: \$125

Price is per person, inclusive of service charge and sales tax, and includes; cooking demonstration by Chef John Ash (or hands-on in the Grill class), customized recipe booklet for each guest, delicious coursed meal, wine pairing, and coffee & water.

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Mexican Flavors Class (minimum 20 – maximum 36)

Class offered throughout the year

- Avocado Fries with Chipotle Aioli
- Live Fire Guacamole
- Poblano, Tomatillo and Shrimp Chowder
- Slow Cooked Mexican Pork Shoulder Soft Tacos
- Capriotada (Mexican Bread Pudding) with Caramel Sauce

Price: \$125

The Crab Class (minimum 20 – maximum 36)

Class offered throughout the year, however live Dungeness Crab is available May through November

- Crab Rice Paper Rolls with Spicy Dipping Sauce
- Crab, Coconut and Greens Soup
- Luscious Crab Risotto with a Carrot-Corn Broth
- Buttermilk Panna Cotta with Raspberry Sauce (no crab!)

Price: \$125

Tapas and Other Small Plates (minimum 20 – maximum 36)

Class offered throughout the year

- Potato Croquetas with Serrano Ham
- Bruschetta of Grilled Eggplant with Olive Relish and Fresh Mozzarella
- Roasted Piquillo Peppers with Goat Cheese
- Deviled eggs with Fresh Crab
- Mini Rock Shrimp Cakes with Mango Salsa

Price: \$125

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The Shrimp Class (minimum 20 – maximum 36)

Class offered throughout the year

- Cold Shrimp and Buttermilk Soup
- New World Shrimp Cocktail
- Saigon Shrimp with Rice Stick
- Shrimp with Pear Vinegar Cream and Butter Braised Spinach

Price: \$125

Classic Dishes from an earlier time (still delicious!) (minimum 20 – maximum 36)

Class offered throughout the year

- Dungeness Crab Newburg
- Frisée Salad with Bacon and Poached Egg
- Steak Diane
- Julia's Apple Crepe Cake

Price: \$125

Southeast Asian Flavors (minimum 20 – maximum 36)

Class offered throughout the year

- Shrimp Rice Paper Rolls with a Spicy Dipping Sauce
- Malaysian Coconut Chicken Curry Soup
- Thai Chicken and Shrimp Noodle Salad
- Vietnamese Rice Noodles with Grilled Pork
- Litchi Sorbet with Fresh Fruits

Price: \$125

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A Really Elegant Brunch (minimum 20 – maximum 36)

Class offered throughout the year

- Buttermilk Cinnamon Coffee Cake
- Crab Cakes with Tarragon Aioli
- Green Chile and Chorizo Strata
- Frisée Salad with Maple Roasted Bacon
- My Grandmother's Cheese Blintzes
- Mangoes in Spiced Syrup

Price: \$125

The Marriage of Food and Wine (minimum 20 – maximum 50)

Class offered throughout the year

For many of us the task of putting food and wine together harmoniously is a mystery. Too often wine professionals have over analyzed or rhapsodized about wine and used jargon that is both unfamiliar and intimidating. As a result many of us have felt some angst about the subject and are afraid of getting outside our comfort zone. John has long been an advocate of taking the fear out of wine and tonight's class is about learning the really simple basics about putting food and wine together.

It's divided into two parts. We begin with an aroma challenge in which each of us will focus on our ability to identify flavors using the most important organ of taste - - our nose! This is fun and interactive and fabulous prizes will be awarded to those who can most correctly identify familiar aromas. In the second part, John will lead us through a food and wine pairing in which we'll taste several wines with foods and learn how they interact and affect each other. It'll be a fun, convivial evening and you should come away with a good understanding of how to successfully pair wine and food.

Price: \$125

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The Marriage of Cheese and Wine (minimum 20 – maximum 50)

Class offered throughout the year

In this class we'll explore the main cheese families (from fresh to bloomy rind to aged to blues) and bounce them off of a new way of looking at wine based more on flavor profile rather than varietal. 6 artisan cheeses will be featured with 6 great wines from Northern California. You should come away with a much better sense of how to put cheese and wine together and . . . a little teaser: White wines go better with the vast world of cheese than do reds.

Price: \$125

SEASONAL COOKING CLASSES

A Menu for Spring (minimum 20 – maximum 36)

Class offered late February through Spring

- Celery Root and Apple Salad with Smoked Salmon
- Chard, Lentil and Potato Soup with Spiced Oil Drizzle
- Butterflied Leg of Lamb with Salsa Verde
- Fregola with Artichokes, Olives and Lemon
- Meyer Lemon Curd Crepes with Blueberry Sauce

Price: \$125

Summer Flavors Class (minimum 20 – maximum 36)

Class offered May through October

- Heirloom Tomato Soup with Summer Relish
- Watermelon, Fig and Feta Salad
- Grilled Rib Eye Steaks with Point Reyes Blue Butter and Onion Rings
- Lemon Polenta Cake with Rosemary Syrup and Fresh Peaches and Raspberries

Price: \$125

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HANDS-ON COOKING CLASS

On The Grill! (minimum 10 – maximum 16)

Class offered late March through October

- Grilled Pizza *Margherita*
- Grilled Wild Mushroom, Goat Cheese and Citrus Salad
- Grilled Marinated Flank Steak with Chipotle-Lime Sauce
- Grilled Brined Shrimp with a Grilled Corn Salsa
- Grilled Pineapple with a Rum-Lime Glaze and Ginger Custard Sauce

Price: \$175

To reserve, please contact our Sales Department at 707 575-7350, extension 176 and we will check John's availability.

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