



**Holiday Cooking with  
Chef John Greeley**

**Friday, October 29th**

**10:00AM to 2:00PM**

**\$185 per person**

*(includes all materials, lunch, wines, tax and gratuity)*

Impress your guests this holiday season with new culinary skills learned from the expert hands of Executive Chef John Greeley. After a hands-on cooking class, enjoy lunch with the chef. The class will center on the freshest ingredients of the season and crafting a sumptuous menu for your holiday festivities.

*(There may also be a creative tip or two for what to do with the leftovers.)*

Under the watchful eye of Chef Greeley, class members will experience the inner workings of a professional kitchen and learn culinary techniques to use at home. The class is designed for the home cooking enthusiast and only basic culinary knowledge is necessary. Class members will be taught how to use the knife as an extension of the hand, menu planning, ingredient selection and purchasing, meal preparation and more.

**Lessons & Menu:**

*(Subject to change)*

**Creating Canapés**

Complement cocktails and conversation.

*chef's selection of canapés*

**Simple Soups**

Satisfy a large group with little effort.

*roasted pumpkin and squash soup with brown butter and lobster*

**Sensational Sides**

Highlight any festive gathering with flavorful side dishes.

*root vegetables with bacon and honey glaze chestnuts*

*maple whipped sweet potatoes with brûléed marshmallows*

*haricot verts with Mornay sauce and fried shallots*

**Right Way to Roast**

Master the art of brining and cooking roasts.

*glazed ham, succulent turkey, and peppercorn crusted tenderloin of beef*

**Traditional Treats**

Create a grand finale with a sweet finish.

*Bûche de Noël*

Lunch will be served with precisely paired wines for each course.