



UNLEASH YOUR INNER CHEF!

# Cooking Class

\$120 PER PERSON

## 1ST COURSE

### CARIBBEAN MUSSELS

Jamaican Curry, Coconut Milk, Charred Pineapples, Shishito Peppers

WINE PAIRING: CHATEAU MIRAVAL ROSE. PROVENCE, FRANCE

## 2ND COURSE

### FIELD GREEN SALAD

Red-Yellow Beets, Arugula, Pear, Point Reyes Bleu, Spiced Pecan

WINE PAIRING: ANURA PINOT GRIS. STELLENBOSCH, SOUTH AFRICA

## 3RD COURSE

### HALIBUT CARTOCCIO

Crabmeat, Shrimp, Leeks, Fennel, Sliced Black Truffles

WINE PAIRING: TILIA TORRONTES. SALTA, ARGENTINA

## 4TH COURSE

### PEACH NAPOLEON

Phyllo Crisp, Orange Muscat Pastry Crème, Raspberry Coulis

WINE PAIRING: CAMPBELLS RUTHERGLEN MUSCAT. VICTORIA, AUSTRALIA