

Red Haven Winter Cooking School 2020

We are accepting reservations for our winter cooking classes! Sunday classes will include approximately 2 hours of hands on instruction, a craft cocktail lesson and a seated meal. The total duration will be roughly 3.5 hours. Thursday classes will be held in our back kitchen and instruction time will be 1-1.5 hours.

Space is limited, if you are interested in making a reservation please email completed registration form to nina@eatredhaven.com, or call the restaurant, 517-679-6309.

Winter Warmer (Vegetarian)

Sunday, January 12, 3pm

Instruction begins promptly at 3pm. At 4:30 we will move to the bar for a cocktail lesson and finish with dinner service at 5pm. \$95 per person (price includes instruction, food samples, cocktail, dinner and sales tax)

The holidays are behind us and now we have a long winter ahead so join us for some hearty recipes to keep you warm all winter long. We will prepare our most requested dish, Butternut Squash Lasagna. Layered in this rich and creamy dish we will also prepare our house ricotta cheese. The side dishes will include a spinach salad with a warm cranberry vinaigrette and a fun take on roasted cauliflower and brussel sprouts. No meal is complete without something sweet, our dessert is a creamy vegan cheesecake. We will finish class with a trip to the bar to shake up an apple shrub cocktail!

Prohibition Bartending 101

Thursday, January 23, 6pm

Instruction begins promptly at 6pm. This class will be held in our back kitchen and include hands on cocktail making as well as cocktail demonstration. Prohibition era bar snacks will be provided, but cooking demos and a full meal is not a part of this lesson. \$75 per person (price includes instruction, 3 cocktails, light snacks and sales tax)

We are going to go over the basics of making a great cocktail. Class will include lessons on a few bar mixing staples, house made bitters, simple syrups and boozy cherries. We will then make 3 styles of drinks to help build a bartending base for even the most novice bartender. The drinks we will prepare are an Old Fashioned, Ramos Gin Fizz and a Hemingway Daquiri. The drinks will be paired with prohibition era themed bar snacks.

Soup Secrets

Sunday, January 26, 3pm

Instruction begins promptly at 3pm. At 4:30 we will move to the bar for a cocktail lesson and finish with dinner service at 5pm. \$95 per person (price includes instruction, food samples, cocktail, dinner and sales tax)

Stay warm this winter with Chef Tony's Soup Secrets. We will start by preparing a vegetable and meat stock which is the backbone to any good soup or sauce. Soups will include a hearty venison, chorizo and Michigan bean chili, our decadent chestnut bisque and a quick and easy lentil soup. We will pair the meal with soups best friend, a big kids grilled cheese sandwich. Class will end with a tasty take on our winter favorite Hot Buttered Rum.

Dinner for 2

Sunday, February 9 and 16, 3pm

Instruction begins promptly at 3pm. At 4:30 we will move to the bar for a cocktail lesson and finish with dinner service at 5pm. \$115 per person (price includes instruction, food samples, wine pairings, dinner and sales tax)

There are few better ways to enjoy date night then with a good meal! For our foodie couples we have a great meal to cook and enjoy alongside your loved one! The meal will start with everybody's favorite aphrodisiac, oysters prepared three ways, raw, grilled and fried. For dinner we will make an elegant truffle risotto and pair it with espresso rubbed beef tenderloin. To finish the meal for dessert our heavenly chocolate budino. Our cocktail for the evening will be the champagne cocktail, French Kiss. You will fall in love all over again with this great go to date night meal!

Cooking for Kids

Thursday, February 27, 6pm

Instruction begins promptly at 6pm. This class will be held in our back kitchen and not include a cocktail lesson. \$75 per person (price includes instruction, food samples, dinner and sales tax)

Getting a healthy meal on the table that the whole family can agree on is challenging for anyone. For this class we are sharing recipes from our school lunch program, "Dinosaur Kale". These recipes are some of our kid's favorite dishes and easy enough to include in your weeknight meal rotation. For our Dino Kale recipes we get creative to incorporate nutrition into each bite for a meal adults and kids alike will enjoy. The recipes for this class include a winter squash beef ragu with whole wheat pasta, spiced lentil taquitos with hidden veggie cheese sauce and an easy one pan adobo chicken rice bake.

Restaurant Road Trip

Sunday, March 8, 3pm

Instruction begins promptly at 3pm. At 4:30 we will move to the bar for a cocktail lesson and finish with dinner service at 5pm. \$105 per person (price includes instruction, food samples, cocktail, dinner and sales tax)

Before we opened the Purple Carrot Food Truck and Red Haven we spent most of our 20's working at wonderful restaurants in great food cities across the country. Our culinary journey starts where we met just outside of Philadelphia, next we were off to Austin, Texas, back north to Washington DC then back to Philly before finally moving to Lansing and setting our roots. This class will explore some of our favorite dishes from the restaurants that have helped shape us and Red Haven. We will start the meal with an amuse bouche from the restaurant Marigold Kitchen famous for its 14-16 course tasting menus of small bites. The appetizer course is Hot n Crunchy Avocado with mango-jalapeno aioli from Hudson't on the Bend in Austin, Texas. The main course features Java Pork Tenderloin from Pennsylvania's 333 Belrose. To conclude the meal we will prepare the elegant "Le Kit Kat" from the Washington DC institution, Citronelle. For our cocktail lesson we head back to Austin for Manuel's classic margarita.

Breakfast in Bed

Sunday, March 29, 10am

Instruction begins promptly at 10am. At 12:00 we will move to the bar for a cocktail lesson and finish with brunch service. \$95 per person (price includes instruction, food samples, cocktail, dinner and sales tax)

Weekends are made for big breakfasts and relaxing time to reset for the week ahead. This meal will start with make ahead freezer scones perfect to enjoy with your morning cup of coffee. Next we will tackle everyone's favorite brunch item, eggs Benedict served with house made Canadian bacon and smoked salmon topped with a perfectly poached egg and a blender hollandaise recipe anyone can make. To round out the meal we are serving our caramelized onion potato hash and an early spring salad. Class will finish with a spiked coffee cocktail lesson. You may need to revisit your bed after this meal, so we suggest you put your afternoon plans on hold.

***Please note there may be minor changes to the curriculum or menu due to availability of ingredients.



Thank you for your interest in purchasing tickets for our Cooking Classes. Please complete this form and email it to nina@eatredhaven.com, or call (517) 679 6309 and we can take your payment and reservation information over the phone.

Indicate how many seats you would like to reserve

- _____ Sunday, January 12, 3pm **Winter Warmer** (\$95 per person)
- _____ *Thursday, January 23, 6pm **Prohibition Bartending 101** (\$75 per person)
- _____ Sunday, January 26, 3pm **Soup Secrets** (\$95 per person)
- _____ Sunday, February 9, 3pm **Dinner for 2** (\$115 per person)
- _____ Sunday, February 16, 3pm **Dinner for 2** (\$115 per person)
- _____ *Thursday, February 27, 6pm **Cooking for Kids** (\$75 per person)
- _____ Sunday, March 8, 3pm **Restaurant Road Trip** (\$105 per person)
- _____ Sunday, March 29, 10am **Breakfast in Bed** (\$95 per person)

Price of class includes hands on instruction, a craft cocktail lesson, a seated meal and sales tax. Total duration will be approximately 3 hours. Thursday class formats are slightly different, please refer to descriptions for full details.

Contact & Payment Information

Please let us know the best way to contact you with additional questions. We will email you a receipt once your credit card has been charged.

Your Name _____

Telephone _____

E-Mail Address _____

Credit Card Number _____

Expiration Date _____ CVV _____ Billing Zip Code _____

Signature of Card Holder _____

Total Price _____

Due to the limited spaces available we will not be able to issue refunds for cancellations. All Sales are Final.

Thank you, we look forward to cooking with you!