

## Red Haven Winter Cooking School 2019

We are accepting reservations for our winter cooking classes! Each class 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.

Space is extremely limited, if you are interested in making a reservation please email [nina@eatredhaven.com](mailto:nina@eatredhaven.com)

### **Comfy Cozy (Vegetarian)**

Sunday, January 13, 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. To enjoy with the lasagna we will also prepare Red Haven's signature salad, vegetable carpaccio and fun take on roasted cauliflower and brussel sprouts. No meal is complete without something sweet, our dessert is a vegan take on blood orange cheesecake with an almond-oat crust. The class will finish with a trip to the bar to shake up an apple shrub cocktail!

### **Soup Secrets**

Sunday, January 27, 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. Every soup needs a sandwich and to pair with these amazing soups we are crisping up a chicken panini on house made focaccia. Class will end with a tasty take on the winter favorite Hot Buttered Rum.

## **Dinner for 2**

Sunday, February 10 and 17, 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 than 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 on the half shell. If you don't want to shuck oysters we will also prepare the Red Haven classic shrimp cakes. 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!

## **Authentic Mexican Fiesta**

Sunday, March 10, 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)*

As winter continues to set in and we need an escape from the cold for this class we will prepare a Mexican feast to bring spring break into your house. Our menu will include hand made tortillas, tamales, fried fish tacos, steak fajitas, shrimp ceviche, refried beans and tomato rice. Our cocktail lesson will give you all the secrets you need to prepare the perfect margarita!

## **\*\*\*Diners, Drive Ins and Dives**

Thursday, March 21, 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)*

If you are missing the Purple Carrot Truck this special DDD (Diners Drive in and Dives) class is for you! We will make the dishes Chef Tony cooked for Guy Fieri on DDD. You will get to have Guy's job for the night and work side by side with Chef Tony and learn to prepare our DDD Shrimp Burger and DDD Mash Bites! Recipes will also include an apple-cabbage slaw and house aioli to dress the burger as well as the Purple Carrot's signature side salad with Honey Mustard Vinaigrette.

## **Boozy Brunch**

Sunday, April 7, 10am

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

Impress all your family and friends when you learn how to make our deep dish French style quiche. We will take you through the process of making the quiche crust and how to prepare different fillings and bake a beautiful quiche. Additional recipes include Maple Baked French Toast, Cured and Smoked Lox, Breakfast Hash and what is brunch without a cocktail or two. If the “hair of the dog” is your go to medicine you will love our version of the bloody Mary.

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