

## Red Haven Winter Cooking School 2018

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**

Sunday, January 14, 3pm

*Instruction begins promptly at 3pm. At 3:00 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, wine pairings, dinner, sales tax and gratuity)*

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 a classic duck cassoulet starting with curing and confiting duck legs and making a rich duck stock. Sides to the meal will include a spinach salad with warm bacon vinaigrette, skillet cornbread and a compound herb butter. For dessert a rich and decadent flourless chocolate cake. Our cocktail will be a lesson in the classic of all classics Manhattans and Martinis!

### **Superbowl Snacks**

Sunday, January 28, 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, sales tax and gratuity)*

Make your super bowl party extra special with our elevated Super Bowl snacks. Perfect for a game day meal, potluck party or just dinner on the couch! The meal will include smoked wings in a sweet carrot glaze with a creamy blue cheese aioli, white wine poached shrimp with a spicy cocktail sauce, pickled winter vegetables, swiss chard-caramelized onion-goat cheese dip and roasted pork shoulder sliders. Our bar lesson will feature competing drinks themed around the Superbowl teams.

## **Dinner for 2**

Sunday, February 11, 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, sales tax and gratuity)*

Cooking for two can be difficult but we have a great meal to impress your loved one! The meal will include some of our Red Haven classics starting with an appetizer of shrimp cakes, our vegetable carpaccio, creamy butternut squash bisque, espresso rubbed beef tenderloin and for dessert our heavenly chocolate budino. Our cocktail for the evening will be a champagne cocktail. You will fall in love all over again with this great go to date night meal!

## **Authentic Mexican Fiesta**

Sunday, February 25, 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, sales tax and gratuity)*

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, tacos, ceviche, refried beans and tomato rice. Our cocktail lesson will give you all the secrets you need to prepare the perfect margarita!

## **Boozy Brunch**

Sunday, March 18, 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, sales tax and gratuity)*

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.